

ROSA'S RECIPES

in conjunction with "Rosa's Story" by Jim Damiano

Sour Cream Italian Cookies

3 sticks butter melted and cooled
5 eggs
1 heaping c. sugar
6 c. flour

1 c. sour cream
1 tsp. vanilla
2 T. baking powder

Mix butter, sour cream, eggs, vanilla, sugar, and baking powder together. Add 4 cups flour. Gradually add the last 2 cups flour. Make into balls and place on a greased cookie sheet. Test a couple of cookies to see if they hold their shape. If not, add a little more flour. Bake at 375 degrees for 10 to 12 minutes, or until golden.

Frosting:

1 c. confectioner's sugar
2 T. butter

2 T. milk
½ tsp. vanilla flavoring

Beat all ingredients together and spread frosting on cookies while they are still warm. Place ½ cherry on top.

Italian Chocolate Cookies

½ c. butter
1 egg
1 ½ c. flour
¼ tsp. salt
¼ tsp. baking soda

1 c. sugar
1 ½ tsp. vanilla
½ c. unsweetened cocoa
¼ tsp. baking powder

Mix butter, sugar, egg and vanilla until creamy. Add cocoa and gradually add sifted flour and remaining ingredients. Form small balls, put on ungreased cookie sheet and bake at 350 degrees for 10 to 12 minutes.

Frosting:

1 c. 4 x sugar

Milk

Mix sugar and a little milk to make a thin icing. Dip cookies in the icing and place them on wax paper to dry. Place an almond on top.