

# Anise Biscuits

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*These simple little biscuits are German in origin and they are really distinctive in flavour. Fennel seed is used to flavour the biscuits, which is a little unusual, but it yields spectacular results.*

## Ingredients:

250g plain flour  
200g caster sugar  
3 eggs  
1/2 tsp. baking powder  
1/2 tsp. cream of tartar  
1 tbsp. fennel seed

## Directions:

1. Preheat the oven to 180C.
2. Beat the eggs and sugar together for 15 minutes using an electric whisk.
3. Stir in the flour, baking powder, cream of tartar and fennel seed.
4. Drop by the teaspoonful onto a baking tray.
5. Bake for 15 minutes and leave to cool before serving.

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