

Mexican Sugar Cookies (Bizcochitos)

INGREDIENTS

- 2 1/2 cups all-purpose flour
- 3/4 cup + 1/2 cup white sugar, granulated
- 1 cup shortening
- 2 large eggs
- 1 tbsp. orange zest
- 1 1/2 tsp. baking powder
- 1 tsp. vanilla extract
- 1 tsp. ground anise seed (see <http://www.theperfectpantry.com/2009/05/anise-seed-recipe-beet-and-fennel-salad.html> for info on anise seeds...crush with heavy pan or rolling pin)
- 1 tsp. ground cinnamon
- 1/2 tsp. salt
- 1/2 tsp. ground ginger

DIRECTIONS

1. In a large bowl, cream shortening and 3/4 cup sugar until light and fluffy. Add the eggs one at a time followed by vanilla, beating until blended.
2. In another bowl, sift flour, baking powder, ginger, and salt. Slowly add the dry ingredients to the shortening mixture, beating until the ingredients are blended. The dough will be extremely stiff, and as you add the last of the dry ingredients, you may have to knead by hand. However, I didn't find this to be so with my large stand mixer.
3. Once all of the dry ingredients are incorporated, add in the orange zest and anise seed.
4. Using your hands, shape the dough into a round disc and wrap in plastic. Refrigerate for 30-60 minutes.
5. Once dough is chilled, preheat oven to 350 degrees F.
6. Roll dough out to a thickness of approximately 1/4 inch and cut out the cookies using a lightly-floured cookie cutter.
7. Meanwhile, in a small bowl, mix remaining sugar and cinnamon and sprinkle on top of the cookies. Bake in batches on parchment-lined cookie sheets (or silicone mats) for 12-14 minutes or until slightly golden at edges and bottoms. Cool on wire racks.

Yield: 40 cookies (will vary depending on cutter used)

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