

Casimira Mondragon Garcia's  
Biscochito Recipe

Ingredients:

- 2 cups lard
- 1 and 1/4 cups sugar for dough
- Separate - 1 cup sugar for coating cookies after they are baked
- Separate - 4 tablespoons of cinnamon for coating cookies after they are baked
- 6 teaspoons baking powder
- ½ teaspoon salt
- 4 eggs
- 6 cups flour
- 2 teaspoons vanilla

Step 1: Pre-heat oven to 350 degrees.

Step 2: Mix lard, sugar, and eggs (preferably with an electric beater to a creamy consistency for about 3-4 minutes).

Step 3: Add baking powder, salt, and vanilla. Blend well to same creamy consistency.

Step 4: Add flour (one cup at a time), knead until dough no longer sticks to hands.

- ❖ Let dough set, and get a medium (preferable metal) bowl and mix 1 cup sugar and 4 tablespoons of cinnamon for coating cookies after they are baked and come out of the oven.

Step 5: Dust a clean dry surface with flour and roll the dough out into one large piece. Take a butter knife and cut into squares. Then add in slits on each corner of the square. Finally pinch each corner inward to form a flower looking cookie. Or you can use any cookie cutter and keep it flat, however it will be less moist with the cookie cutter.

Step 6: Bake at 350 degrees until the bottom of the cookie is light brown, do not over cook and remember cookie continues to bake when removed from oven. It can take between 4-7 minutes to bake depending on cookie sheet.

Step 7: Let cookies cool and set for 2 minutes, then immediately cover them in cinnamon sugar mixture.

Eating the cookie while warm is the absolute best!