

Blue corn biscochitos

INGREDIENTS

Recipe by **Montenique Rodriguez**

Cookies

1 lb. shortening (preferably <i>Snow Cap</i>)	1 cup granulated sugar	Sprinkle of salt
1 egg	2 cups all-purpose flour	1/2 tsp. baking powder
1 cup brown sugar	1 Tbsp. cinnamon	2 Tbsp. vanilla extract
	2 cups blue corn flour (<i>Masa Brosa brand</i>)	2 pinches of anise (optional)

Biscochito bath

1 cup sugar
1 Tbsp. cinnamon

PREPARATION INSTRUCTIONS

1. Preheat oven to 350 degrees
2. In a large bowl, combine shortening and egg with a fork until well mixed.
3. Add brown sugar and combine thoroughly.
4. Add 1 cup of sugar and mix until well combined.
5. Add 1 cup of all-purpose flour and mix well with hands. It will be sticky.
6. Add 2nd cup of all-purpose flour and mix again. Make sure to get all the flour at the bottom.
7. Add 1 cup of blue corn flour and mix well.
8. Add 2nd cup of blue corn flour and mix well. If you feel you need more flour, only add more blue corn flour.
9. Add cinnamon, salt, baking powder, vanilla extract and anise. Combine thoroughly with fork.
10. Lightly flour counter surface and roll out with rolling pin to medium thickness. This takes patience as it may stick to the rolling pin.
11. Use cookie cutter or glass cup and place on foil-lined baking sheets.
12. Bake for 10-12 minutes or until lightly golden.
13. While cookies are baking, mix your biscochito bath until well mixed.
14. While cookies are warm, not hot, roll cookies into bath on both sides and store in desired container.

Dietary considerations: Egg

