

Biscochitos Traditional Cookies

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

72

Description

Biscochitos are a traditional New Mexico Christmas cookie flavored with anise and brandy. They are usually made in the fleur-de-lis shape but use your favorite cookie cutters if you like.

Ingredients

- 6 cups all-purpose flour - 1 tablespoon baking powder - $\frac{1}{4}$ teaspoon salt - 2 cups lard
- softened - $1\frac{1}{2}$ cups white sugar - 2 teaspoons anise seed - 2 large eggs - $\frac{1}{4}$ cup brandy - $\frac{1}{4}$ cup white sugar - 1 tablespoon ground cinnamon

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Sift flour
2. baking powder
3. and salt into a bowl; set aside. Beat lard and $1\frac{1}{2}$ cups sugar together in a large bowl with an electric mixer until smooth. Add anise seed and beat until fluffy. Stir in eggs
4. one at a time. Add brandy; stir in flour mixture to form a dough. Roll dough with a floured rolling pin to a thickness of $\frac{1}{4}$ or $\frac{1}{2}$ inch. Cut dough with a fleur-de-lis cookie cutter
5. or other simple shape. Place cookies onto ungreased baking sheets. Mix $\frac{1}{4}$ cup of sugar and cinnamon together in a small bowl; sprinkle over cookies. Bake in the preheated oven until the edges are golden brown
6. about 10 minutes.