



BISCOCHITOS (NEW MEXICO'S TRADITIONAL COOKIE)

## BISCOCHITOS (NEW MEXICO'S TRADITIONAL COOKIE)

- 1 cup white sugar
- 2 cups shortening (Crisco)  
(lard may be substituted)
- 2 large eggs, slightly beaten
- 1 tsp vanilla or anise to taste

- 6 cups flour
- 3 T. baking flour
- 1 cup whole milk
- ¼ cup white sugar  
(add as much cinnamon as desired for the  
topping of the cookies)

In a large mixing bowl, cream the sugar and shortening and then add the beaten eggs along with anise or vanilla.

Add flour and baking powder, mix well, then add the milk to the mixture as needed. (So the dough can be rolled out with a rolling pin without sticking to the pan or rolling pin.

Roll dough out to about ¼ to ½ inch thick.

Cut the cookies out with whatever cookie cutter desired then place cookies on the cookie sheet and top with the sugar and cinnamon mixture.

Bake in a 350 degree oven for about 10 minutes or until the bottom of the cookie is slightly brown.