

## RECIPES

### Biscochitos -Aniseed Cookies

These cookies make a fine treat at holiday celebrations, or, for that matter, any time at all!

#### Ingredients

1/4 cup shortening  
1/4 cup butter  
1/2 cup sugar  
1 egg  
3/4 teaspoon aniseed  
1 tablespoon brandy  
1 1/2 cups all-purpose flour  
1 teaspoon baking powder  
1/4 teaspoon salt  
1/4 cup sugar  
1/2 teaspoon powdered cinnamon

#### Directions

- 1. Preheat your oven to 350 degrees.**
- 2. Cream the fats and liquid ingredients.** In an electric mixer fitted with the whisk attachment, cream together the shortening, butter, sugar, egg, aniseed, and brandy.
- 3. Combine the dry ingredients and make the dough.** In a separate bowl, mix the flour, baking powder, and salt. Switch to the mixer's paddle attachment and, at low speed, gradually add the flour mixture until all the ingredients are combined in a dough about the consistency of pie crust.
- 4. Chill the dough and form the cookies.** Chill the dough for 1/2 hour, and then roll it out to 1/4 inch thickness, or even a little thinner, which will make them extra crispy. Cut the dough into whatever cookie shapes you wish and place the uncooked cookies on an ungreased cookie sheet.
- 5. Bake and sugar the cookies.** Bake the cookies for about 15 minutes or until they are firm to crisp and just beginning to brown. While the cookies are baking, mix together the remaining 1/4 cup sugar and 1/2 teaspoon cinnamon and sprinkle to over the cookies as soon as they come out of the oven. Allow them to cool and enjoy!

Makes about 1 dozen cookies.