

Crescent, Ball and Ring Mexican Cookies

This recipe makes two dozen cookies and takes about 40 minutes to prepare.

- 1 $\frac{3}{4}$ cups flour
- $\frac{1}{4}$ tsp pinch salt
- $\frac{1}{2}$ cup powdered sugar
- 1 cup butter, softened
- 1 cup finely chopped pecans or $\frac{1}{2}$ cup chopped/ground almonds and $\frac{1}{2}$ cup chopped pecans
- 1 tsp vanilla

Preheat oven to 325 degrees. In medium sized bowl, mix together all ingredients. Shape into a medley of 24 crescents, balls and rings. Place on lightly greased cookie sheet and bake for 10 to 15 minutes, or until golden brown. Cool and serve.

Polvorones de Canele (Cinnamon Cookies)

Ingredients

- 1 cup butter
- $\frac{1}{2}$ cup confectioners' sugar
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon vanilla extract
- 1 $\frac{1}{2}$ cups all-purpose flour
- 1 cup confectioners' sugar
- 1 teaspoon ground cinnamon

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
2. In a medium bowl, cream together $\frac{1}{2}$ cup confectioners' sugar and butter until smooth. Stir in vanilla. Combine flour, salt, and $\frac{1}{2}$ teaspoon of cinnamon; stir into the creamed mixture to form a stiff dough. Shape dough into 1 inch balls. Mix together 1 cup confectioners' sugar and 1 teaspoon cinnamon; roll balls in cinnamon mixture.
3. Bake for 15 to 20 minutes in preheated oven, or until nicely browned. Cool cookies on wire rack

Measurements

- tablespoon (tbsp) = 3 teaspoons (tsp)
- $\frac{1}{16}$ cup (c) = 1 tablespoon
- $\frac{1}{8}$ cup = 2 tablespoons
- $\frac{1}{6}$ cup = 2 tablespoons + 2 teaspoons
- $\frac{1}{4}$ cup = 4 tablespoons
- $\frac{1}{3}$ cup = 5 tablespoons + 1 teaspoon
- $\frac{3}{8}$ cup = 6 tablespoons
- $\frac{1}{2}$ cup = 8 tablespoons
- $\frac{2}{3}$ cup = 10 tablespoons + 2 teaspoons
- $\frac{3}{4}$ cup = 12 tablespoons
- 1 cup = 48 teaspoons
- 1 cup = 16 tablespoons
- 8 fluid ounces (fl oz) = 1 cup

Multiply	By	To Get
Fluid Ounces	29.57	grams