

## Mexican Bizcochitos

*These are traditional Mexican biscuits/cookies made around Christmas-time. Delicately crumbly, and flavoured with anise seed and cinnamon, Bizcochitos are delicious with a mug of hot chocolate.*

### Recipe 1

**Prep Time: 15 minutes**

**Cook Time: 10 minutes**

#### Ingredients:

- 1 cup cooking margarine
- 1 <sup>3</sup>/<sub>4</sub> cups sugar, divided
- 1 egg
- 1 teaspoon anise seed
- 3 cups flour
- 1 <sup>1</sup>/<sub>2</sub> teaspoons baking powder
- <sup>1</sup>/<sub>2</sub> teaspoon salt
- <sup>1</sup>/<sub>4</sub> cup water
- 2 teaspoons cinnamon

#### Directions:

1. Preheat oven to 350°F. In a stand mixer or in a bowl with a hand mixer, cream together margarine and <sup>3</sup>/<sub>4</sub> cup sugar until smooth; add eggs and anise seed and mix well.
2. In a separate bowl, sift together flour, baking powder and salt; add to above mixture. Add enough water until dough clumps together, about <sup>1</sup>/<sub>4</sub> cup. Turn dough out onto an unfloured surface and roll it to a thickness of about <sup>1</sup>/<sub>8</sub> inch. Use a pizza cutter or a knife to cut dough into diamond shapes, or cut out with cookie cutter.
3. In a small, shallow bowl, combine <sup>1</sup>/<sub>2</sub> cup sugar with 2 teaspoons sugar. Sprinkle the top of each bizcochito into the cinnamon sugar mixture and place on an ungreased sheet pan. Bake for 10 minutes or until edges just start to turn golden. Do not overcook; you want them to be a little soft. If desired, sprinkle hot cookies with additional cinnamon sugar before transferring to a baking rack to cool.

Makes: 4 to 5 dozen cookies.

### Recipe 2

#### Ingredients

- 3 cups all-purpose flour
- 1 <sup>1</sup>/<sub>2</sub> teaspoons anise seed, crushed
- 1 teaspoon baking powder
- <sup>1</sup>/<sub>2</sub> teaspoon salt
- 1 <sup>1</sup>/<sub>2</sub> cups butter-flavored shortening
- 1 egg
- <sup>1</sup>/<sub>2</sub> cup granulated sugar
- 3 tablespoons orange juice
- 1 teaspoon vanilla
- Cinnamon-sugar (optional)
- Crushed anise seed (optional)

#### Directions

1. Lightly grease a cookie sheet; set aside.
2. In a medium bowl stir together flour, the 1 <sup>1</sup>/<sub>2</sub> teaspoons anise seed, the baking powder, and salt; set aside.
3. In a large mixing bowl beat shortening with an electric mixer on medium speed until fluffy. Add egg, granulated sugar, orange juice and vanilla. Beat until mixture is light. Beat in as much of the flour mixture as needed to make a stiff dough. Divide dough in half.
4. On a lightly floured surface, use a floured rolling pin to roll half of the dough at a time to <sup>1</sup>/<sub>4</sub>-inch thickness. using a 2 <sup>1</sup>/<sub>2</sub>-inch cutter, cut dough into desired shapes. If desired, sprinkle cutouts with cinnamon-sugar and additional crushed anise seed.
5. Bake in a 350 degree F oven about 9 minutes or until bottoms are golden. Transfer to a wire rack; cool. Makes about 36 (2 <sup>1</sup>/<sub>2</sub> inch) cookies.