

# Wonders

Cut up half a pound of fresh butter into a pound of sifted flour and rub them well together with your hands. Mix in  $\frac{1}{4}$  pound of white sugar and a large teaspoon of cinnamon. Add a glass of good white wine and a glass of rose water. Beat six eggs very light and mix them gradually with the above ingredients so as to form a dough. If you find the dough too soft, add by degrees a little more flour.

Roll out the dough into a thick sheet and cut into long slips with a jaggging iron. Then form each strip into the figure 8. Have ready over the fire a pot of boiling lard. Throw the cakes into it, a few at a time, and let them cook till they are well browned all over. Then take them out with a perforated skimmer draining back into the pot of lard that is about them.

As you take them out lay them on a flat dish, the bottom of which is strewed with powdered sugar. They will keep a week, but like most other cakes are the best the day they are baked.



Try this recipe at home and tag us on Instagram  
[@nmhistoricsites](#) and [#fortseldenhistoricsite](#)

NEW MEXICO  HISTORIC SITES