



New Mexico Biscochitos

Dough Ingredients:

- 3 cups flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 3 teaspoons ground anise seeds
- 1 1/4 cups butter
- 3/4 cup white sugar
- 1 egg
- 1 teaspoon vanilla
- Optional: Zest of 1 orange or 1 teaspoon orange extract

Topping Ingredients:

- 1/2 cup sugar
- 2 tablespoons cinnamon

Instructions:

- Sift flour, baking powder, and salt together (if you use a larger grained salt like kosher or sea salt then you will want to sift the flour and baking powder and whisk in the salt afterwards).
- Whisk the anise seed into the dry ingredients.
- In a separate bowl cream together the butter and sugar until smooth
- Add the egg, vanilla, and optional orange zest to the butter, sugar mixture until smooth and well combined
- Gradually add the flour mixture to the wet ingredients. A shaggy dough will form. Work it with your hands until you form a rough ball.
- Refrigerate for about 30 minutes. (This helps the dough become hydrated and more pliable. It also helps the cookies keep their shape in the oven).
- While the dough is chilling, preheat your oven to 350 degrees.
- Whisk together the topping ingredients into a bowl wide enough to turn a cookie over.
- Knead the dough a couple times to make sure the dough is cohesive.
- Using a rolling pin, roll out the dough to about 1/4" thick. You may want to split the dough into 2 or 3 sections to make it easier to work with.

- Using the cookie cutters of your choice, cut out the shapes and place them on a parchment paper lined baking sheet.
- Just like sugar cookies, take the scraps of dough and reform them into another ball, reroll, and cut more cookies out until you have no more dough left.
- Bake for 10 - 12 minutes. They will not be brown but they will be baked through. Do not over bake! That will make the cookies brittle.
- Let the cookies cool until you can handle them without burning your fingers, about 5 minutes.
- While the cookies are still warm toss them in the topping mixture.
- Let the cookies cool and enjoy! They should last well in an air tight container for about a week.