

Biscochitos

Our museum educator,
Melanie LaBorwit shares
her version of this classic
New Mexico holiday treat.

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Ingredients:

- 1 ½ c lard or shortening
- 1 C sugar
- 2 eggs
- ½ tsp salt
- 1 tsp anise seed
- 4 C flour
- 2 tsp baking powder
- ¼ - ½ C water or water with a little orange juice
- 1 tbsp cinnamon





Preheat the oven to 350 degrees.

Cream the lard or shortening with the sugar and slowly mix in the anise seed and continue beating until mixture is fluffy.

Beat eggs into the mixture one at a time.



Sift the flour, baking powder and salt together and add to the bowl.

Add enough water to form a stiff cookie dough.
*(note - the water is moisture that is customarily added-
historical recipes used sweet wine, brandy or whisky ,
but we can leave that part out!)*



Chill the dough for about half an hour and then roll the dough out on a floured surface til it is about 1/4" thick.



Use a knife to cut in fancy shapes or use a cookie cutter.



Sprinkle the tops of the cookies with a mixture of 1/2 cup sugar and 1 tbsp of cinnamon



Bake 10-12 minutes until cookies are crisp and edges start to turn golden brown. Enjoy!



This recipe freezes well if you want to make them in advance to share. Depending on the size of your cookie, you may have around 60 cookies.

If you'd like to sample more traditional New Mexico recipes – or share some of your own, we invite you to join our NM Traditions facebook group:

www.facebook.com/groups/newmexicotraditions

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