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healthy recipes from our farm to your family

*Stargazer Perennials Farm and Nursery, Summerville Oregon*

## **Biscochito Cookies**

Bake these luscious, rich Southwestern Holiday cookies and start a new tradition! Biscochitos are a delicate yet firm holiday cookie with a distinctive flavor not to be found elsewhere. Now the official holiday cookie for the state of New Mexico, Biscochitos are slowly gaining popularity. Biscochitos can be frozen up to 6 weeks ahead of use. Delight you guests, friends and family with these easy to make, light and fluffy cookies.

6 cups flour  
3 teaspoons baking powder  
1 teaspoon salt  
3 teaspoons whole anise seed  
2 cups pure lard  
2 fresh eggs  
1 cup sugar  
1/2 cup sweet wine or brandy  
1/2 cup sugar  
1 tablespoon cinnamon

Soak anise seeds for 3-4 hours in small glass of sweet wine or brandy. Strain anise seeds and set both aside.

Sift flour, baking powder and salt in a bowl and set aside. Cream sugar and lard until creamy and smooth. Add eggs and anise seeds and cream again until the mixture is very fluffy. Mix together with flour mixture adding enough wine or brandy and water if needed to hold the mixture together.

Roll out on lightly floured board about 1/4 inch thick. Using cookie cutters in round or star shapes cut out dough and place on an ungreased cookie sheet. Sprinkler with sugar and cinnamon mixture and bake at 400 degrees for 8-10 minutes or until very light brown. Cool on racks.

**TIP:** These cookies are rich, but lightweight. I wrap 6 cookies in wax paper and toss them in my winter backpack as a snack when I go snowshoeing.

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