OUR LADY OF GUADALUPE · DECEMBER 12

Polvorones for Our Lady of Guadalupe

Prep 30 min **Cook** 35 min **Cool** 20 min **Total** 1 hr 25 min **Makes** About 36 cookies **Level** Easy

ADULT SUPERVISION REQUIRED

Cooking is for children and grown-ups together. An adult should supervise at all times and handle the oven, stovetop, knives, and anything hot. Whole nuts and large nut pieces are a choking hazard for young children, so chop the pecans very finely. A grown-up handles the hot pan of toasted pecans and the baking sheets.

ALLERGY INFORMATION

Contains wheat (gluten), milk, and tree nuts (pecans). Always read ingredient labels, since brands vary, and ask about food allergies before you cook or share.

INGREDIENTS

- 1 cup (110 g) pecan halves
- 1 cup (225 g) unsalted butter, softened
- ½ cup (60 g) powdered sugar, plus 1 cup (120 g) more for rolling
- 1 tsp vanilla extract
- ¼ tsp salt
- ¼ tsp cinnamon (optional)
- 2 cups (250 g) all-purpose flour

METHOD

1. Heat the oven to 350°F (175°C). Spread the pecans on a baking sheet and toast for 6 to 8 minutes, until fragrant. Let them cool, then chop them very finely by hand, or pulse them in a food processor until they look like coarse sand.
2. Line two baking sheets with parchment. In a large bowl, beat the butter and ½ cup powdered sugar until creamy and pale, about 2 minutes. Beat in the vanilla, salt, and cinnamon.
3. Add the flour and pecans and mix on low speed, or with a sturdy spoon, just until a soft dough forms. If it is too soft to roll, chill it for 20 minutes.
4. Roll the dough into 1-inch (2.5 cm) balls and set them 1 inch apart on the sheets. They hardly spread.
5. Bake one sheet at a time for 13 to 16 minutes, until the bottoms are light golden and the tops are set but still pale.
6. Cool on the sheet for 5 minutes, until warm but not hot. Roll each cookie gently in the remaining powdered sugar and set it on a rack.
7. When the cookies are completely cool, roll them in powdered sugar once more for a thick, snowy coat.

LITTLE HELPERS CAN (WITH A GROWN-UP)

- Roll the dough into balls about the size of a large marble
- Count the cookies onto the baking sheets in rows
- Give the cooled cookies their second snowy coat of sugar
- Set a picture of Our Lady and a few roses beside the plate

GOOD TO KNOW

- Toasting the pecans takes only a few minutes and gives the cookies a deeper, buttery flavor. Chop them very fine so the balls hold their shape.
- Polvorones keep for 2 weeks in an airtight tin. The unbaked dough balls freeze well; bake them straight from the freezer, adding 2 minutes.

A BLESSING BEFORE WE EAT

Bless us, O Lord, and these thy gifts, which we are about to receive from thy bounty, through Christ our Lord. Amen. Our Lady of Guadalupe, pray for us. Saint Juan Diego, pray for us, and help us carry Mary's love to others as you carried her roses.