LAS POSADAS · DECEMBER 16 TO 24

Bizcochitos for Las Posadas

Prep 30 min **Cook** 24 min **Chill** 30 min **Total** 1 hr 24 min **Makes** About 48 small 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. Metal cookie cutters can have sharp edges; show children how to press down with the palm.

ALLERGY INFORMATION

Contains wheat (gluten) and egg, and milk when made with butter. Made with lard, the cookies are milk-free. Always read ingredient labels, since brands vary, and ask about food allergies before you cook or share.

INGREDIENTS

Cookies

- 3 cups (375 g) all-purpose flour
- 1½ tsp baking powder
- ½ tsp salt (¼ tsp with salted butter)
- 1½ tsp anise seed, lightly crushed
- 1 cup (225 g) unsalted butter, softened, or 1 cup (205 g) lard for the traditional cookie
- ¾ cup (150 g) sugar
- 1 large egg
- 2 to 3 tbsp orange juice or apple juice

Cinnamon sugar

- ¼ cup (50 g) sugar
- 1 tsp ground cinnamon

METHOD

1. In a large bowl, beat the butter or lard with the sugar and anise seed until light and fluffy, about 3 minutes. Beat in the egg.
2. Whisk the flour, baking powder, and salt in another bowl. Add it to the butter mixture with 2 tablespoons of juice and mix until a soft dough forms, adding the last tablespoon of juice only if it is crumbly.
3. Divide the dough in half, flatten each half into a disk, wrap, and chill for 30 minutes, until firm enough to roll.
4. Heat the oven to 350°F (175°C) and line two baking sheets with parchment. Stir the sugar and cinnamon together in a shallow bowl.
5. Roll the dough ¼ inch (6 mm) thick on a lightly floured surface and cut 2-inch (5 cm) shapes. Press the top of each cookie into the cinnamon sugar and set it on the sheet, sugar side up.
6. Bake 10 to 12 minutes, until the bottoms are lightly golden and the tops are still pale. Cool 5 minutes on the sheet, then move to a rack.

LITTLE HELPERS CAN (WITH A GROWN-UP)

- Crush the anise seed in a zip-top bag with a rolling pin
- Stir the cinnamon into the sugar
- Cut out stars and crosses
- Press each cookie into the cinnamon sugar

GOOD TO KNOW

- Lard (pork fat) is the traditional choice and gives a tender, crumbly cookie. Butter gives a slightly crisper cookie with a buttery taste.
- Bizcochitos keep for 2 weeks in an airtight tin and freeze well for 3 months, so you can bake them before the posadas begin.

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. Holy Mary and Saint Joseph, who knocked and waited, help us make room for Jesus this Christmas.