



## Biscochitos

### COOKIE:

1 cup vegetable shortening  
1 cup granulated sugar  
2 large eggs

1 Tbs anise seed, crushed  
1 Tbs plus 1 tsp baking powder  
1/2 tsp salt

4 cups all-purpose flour  
1/2 cup milk

### TOPPING:

1/2 cup granulated sugar  
1 1/2 tsp ground cinnamon

*Here's a real south-of-the-border treat. Serve these sugar cookies anytime of the year, but especially during the Cinco de Mayo celebrations in May.*

Preheat oven to 375°F. Lightly grease baking sheets.

In a large mixing bowl, beat shortening and 1 cup sugar until light and fluffy. Add eggs and anise seed; beat until well mixed. Beat in baking powder and salt. Gradually add flour alternately with the milk; beat until the flour is moistened.

Turn dough out onto a lightly floured surface. Roll dough to a 1/2-inch thickness; cut into 2-inch shapes. Place on lightly greased baking sheets one inch apart. Bake for 10 to 12 minutes or until lightly browned.

Combine topping ingredients in a shallow bowl. Dredge warm cookies in sugar mixture; cool on wire rack.

*Makes about 4 dozen cookies.*

# Don't Peek

**Resist the urge** to open the oven door while baking. Every time you peek, the temperature will drop 25°F. Then it will take additional energy to bring the oven temperature back up to the original cooking temperature.