

Biscochitos

6 cups flour
3 teaspoons baking powder
1 teaspoon salt

2 cups lard
1-1/2 cups sugar
1/4 cup sugar
2 eggs

2 tablespoons anise seed, ground
2 teaspoons anise flavoring
1/4 cup or more brandy to moisten to a stiff
dough
1 tablespoon cinnamon

Cream sugar and shortening. Beat in eggs till fluffy. Add dry ingredients. Add brandy if needed. Dough can be rolled and cut to fancy shapes or formed into 2" in diameter rolls, wrapped in waxed paper or plastic wrap and refrigerated. Slice into 1/4 to 1/2 inch thick slices and bake 10 minutes at 400 degrees F. or until lightly browned. *Fleur de lis shape is traditional.