

Polvorones: Spanish Christmas Cookies

Ingredients

- 1 1/2 cups plain flour
- 3/4 cup raw peeled almonds
- 1/2 cup of pork lard or 1/2 cup plus 2 tablespoons of butter
- 3/4 cup granulated sugar
- 1/2 teaspoon cinnamon

Instructions

Preheat the oven to 350F (180C).

Place the almonds on a baking tray and toast in the oven until they start to go a faint golden color (roughly 8-10 minutes). Reduce the oven temperature to 250F (120C).

Take the almonds out of the oven and grind into a flour-like texture in a food processor.

Next, in a large mixing bowl, combine the lard/butter, sugar, and cinnamon with an electric hand mixer until smooth and creamy.

Add the flour and ground almonds to the lard/butter mixture and incorporate into a dough. (The dough will be quite crumbly, but that's okay!).

Place a sheet of waxed baking paper onto a clean countertop or cutting board. In the mixing bowl, work the dough into the shape of a ball, and then put it on top of the baking paper.

Carefully flatten it with a floured rolling pin to a rectangle with about a 1/2-inch thickness.

Using a cookie cutter, cut the dough into circular cookies.

Move the cookie dough to a greased baking tray/cookie sheet (you might want to use a spatula, as the crumbly dough might break apart in your hands).

Bake the cookies for 25-30 minutes, until you see the edges start to turn a golden brown. Allow the cookies to cool on the tray until you move them, as moving them hot will likely cause them to crumble to dust!

Serve at room temperature, dusted with powdered sugar.

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