

Biscochitos



This is a (veganized) traditional New Mexican recipe that has been made for many generations. Usually lard is used, but to make plant-based we simply substitute shortening and use chia instead of an egg. These delectable cookies are known to be found on many New Mexican tables at Christmas time.

Yields about 4 dozen

1 cup shortening
 ½ cup sugar (plus an additional ¼ cup for topping)
 1 Tbsp chia seeds
 3 Tbsp water
 3 cups flour
 1 ½ tsp baking powder
 ½ tsp salt
 1 tsp anise seed
 3 Tbsp orange juice
 1 Tbsp cinnamon

1. In a small bowl combine chia seeds and water. Set in refrigerator for at least 15 minutes to allow the chia seeds to soak up the water.
2. Using a handheld mixer, beat together shortening and sugar until creamy. Add chia and beat until very fluffy.
3. Sift together flour, baking powder, and salt; add to creamed mixture.
4. Stir in orange juice and anise seed.
5. Roll dough out on floured board to ¼ inch thick and cut into desired shape(s).
6. Combine ¼ cup sugar and cinnamon and sprinkle on top of each cookie.
7. Bake at 350° for 15-20 minutes or until light brown.