Mantecados

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 cups flour - 1/2 lb lard - 3/4 cup sugar - 1/4 cup cinnamon/sugar - 1/4 cup galliano - 1 whole egg - 1 egg yolk - 1 TBS butter - 1 & 1/2 tsp baking powder - 1 tsp anise seeds - 1/2 tsp salt

Instructions

1. Combine all dry ingredients except cinnamon sugar. In seperate bowl, beat lard, eggs, butter and galliano together. Once wet ingredients are blended, slowly add dry mixture in increments, mixing between additions. Completed dough should be stiff. 2. Knead dough lightly, then roll out to 1/4" thickness on floured surface. Cut into 2" rounds and arrange on parchment lined cookie sheets. Dust top of cookies with cinnamon sugar mix. 3. Bake at 350 F for 10 to 12 minutes until cookies are light golden brown. Cool and serve.