



Prep Time: 30 minutes
Baking Time : 12-14 minutes
Yield: 20 Cookies

Polvorones Red/Green (Mexican Red/Green Sugar Cookies)

INGREDIENTS

- 4 1/3 cups All-Purpose Flour
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 3/4 teaspoon kosher salt
- 1 3/4 cups butter
- 1 1/2 cups white granulated sugar
- 1 1/2 teaspoons pure vanilla extract
- 2 large eggs
- gel food coloring
- 1/3 cup cane sugar to roll cookies in

DIRECTIONS

1. In a large bowl, whisk together the flour, baking soda, baking powder, and salt. Set aside.
2. In the bowl of a stand mixer fitted with a paddle attachment beat together the shortening, white granulated sugar, and vanilla extract for 2 full minutes on medium speed, until light and fluffy. Add the eggs, one at a time, then turn the mixer to low and gradually add the flour mixture, one cup at a time, until it's all fully combined.
3. At this point divide the dough into as many colors as you want, Set dough in the fridge to rest for an hour.
4. While the dough is resting, preheat the oven to 350°F and line a couple baking sheets with parchment paper.
5. When the dough has rested scoop out 1/4 cup size balls of dough and roll them into a smooth ball before rolling in the cane sugar. Place 5 balls of dough on a baking sheet and flatten slightly with the back of a measuring cup, sprinkle a bit more sugar on each cookie then bake for 12-14 minutes one sheet at a time until the cookies have spread out and cookies cool for 5 minutes cracked but haven't browned at all