



## Holiday TASTE

Here are two *sabroso* (tasty) Mexican cookie recipes. Both pair well with a cup of champurrado (Mexican hot chocolate) on a chilly fall evening.

These recipes are not only a family tradition but also a family art. Don't worry if your first batch of either recipe is not perfect because it can take a couple of times to master the process. Though a challenge, the finished cookies are crisp with a piecrust-like texture, and oh-so addictive! The first recipe, Polvorones de Nuez, is somewhat easier and quicker to make; it yields a softer cookie with shortbread-like qualities.

Consider using canela or Mexican cinnamon in these cookies. Favored in Mexico for its mellow flavor, it's much softer and flakier than cassia cinnamon commonly sold in the U.S.

Anise, known for its licorice taste, is a love-it-or-leave-it kind of spice. The flavor imparted from the seeds (used in both recipes) provides a mild background essence, but since similar recipes rely on just cinnamon to flavor, you can leave out the anise.

