



Polvorones, a.k.a. Mexican Sugar Cookies

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These Mexican Sugar Cookies are adapted from Esteban Castillo, founder of ChicanoEats.com

Makes about 18-20 large 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 vegetable shortening
- 1 1/2 cups white granulated sugar
- 2 teaspoons pure vanilla extract
- 1/2 teaspoon almond or lemon extract
- 2 large eggs
- Gel food coloring, such as Wilton—your choice of color
- 1/2 cup mixed granulated white sugar and Sugar in the Raw to roll cookies in

Method:

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.
3. 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.
4. At this point divide the dough into as many colors as you want, then add food coloring and mix with your hands or the stand mixer. *Note: As someone who doesn't use gel or liquid food coloring very often, I was surprised at how much gel I needed to color the dough and how much I had to mix it before it was consistently the same color. I wore nitrile gloves to mix the dough so that my hands wouldn't become dyed.*
5. Once the dough is dyed, wrap it in plastic and set it in the fridge to rest for an hour. While the dough is resting, preheat the oven to 350°F and line a couple baking sheets with parchment paper.



6. When the dough has rested scoop out 1/4 cup size balls of dough (Esteban Castillo recommends a standard ice cream scoop) and roll them into a smooth ball before rolling in the sugar. *Note: You can make the cookies smaller, but the tops won't crack in the same way and you will need to shorten the baking time.*
7. 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 cracked but haven't browned at all.
8. Remove the baking sheets from the oven and let the cookies cool for 5 minutes before transferring to a cooling rack to cool completely. Repeat the process with the rest of the dough until all the cookies are baked.