

SPANISH POLVORONES

Mari's cooking reminded Yacoub of his Nena's cooking. Both Mari and Nena are traditional Spanish names.

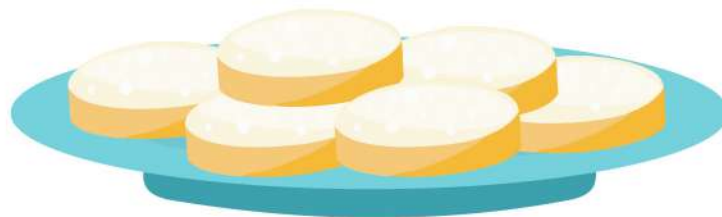
Use the recipe below to make Spanish Polvorones (Almond Cookies).

INGREDIENTS:

- 2 cups plain flour
- 1 cup unsalted butter, softened
- 1/2 cup powdered sugar, plus extra for coating
- 1 cup finely ground almonds (optional)
- 1 tsp vanilla extract
- 1/2 tsp cinnamon (optional)

INSTRUCTIONS:

1. Preheat the oven to 175°C.
2. In a large mixing bowl, cream the butter and 1/2 cup powdered sugar together until light and fluffy.
3. Stir in the flour, ground almonds, vanilla extract, and cinnamon until well combined. The dough will be a bit crumbly.
4. Take small amounts of dough and press them firmly into small, thick discs. This is a great task for kids!
5. Place the shaped cookies on a baking sheet lined with parchment paper.
6. Bake in the preheated oven for 15-20 minutes, or until just starting to brown. Be careful to not overbake as they can dry out quickly.
7. Let the cookies cool slightly. While still warm, carefully coat them in additional powdered sugar.



Follows a sequence of steps for making designed solutions such as a recipe.

