



Venezuelan Polvorosas

(Jennifer Granadillo)

Polvorosas always bring sweet memories from my childhood. My grandma was a baker, and on special occasions, she had these cookies ready for us. Polvorosas were always a favorite in each family reunion, at Christmas, first communions, etc.

Servings: 24 polvorosas

Ingredients

- 1 cup vegetable shortening
- 1 cup granulated sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon cinnamon
- 2 cups all- purpose flour
- 1/2 teaspoon salt
- 1/2 cup sugar to garnish



Instructions

1. Preheat oven to 350° F (160°C) Line cookie sheets with parchment paper. Set aside.
2. In the bowl of an electric stand mixer fitted with the paddle attachment, mix shortening on medium speed until creamy, about 20 seconds. Blend in sugar and salt; mix to combine. Mix in vanilla and cinnamon.
3. Add in flour slowly with mixer set on low speed and mix just until combined.
4. Roll balls of dough (about 1 tablespoon of dough per cookie). Arrange the balls on a large baking sheet, spacing them 1/2 inch apart. Press fork into the tops to flatten them a little.
5. Bake for 20 -25 minutes, or until very lightly browned on the sides. Transfer to a wire rack to cool, then once cookies are cool, sprinkle with sugar.