

## **BIZCOCHITOS (35 cookies)**

Bizcochitos are delicious cookies that also have beautiful star shapes. They are dipped in a cinnamon and sugar mixture and are very tasty.

Serve during the Christmas holidays, at parties or for coffee / tea.

### **Ingredients**

1¼ dl sugar  
225 g butter  
¾ tsp lightly crushed anise seeds  
½ tsp salt  
2 tbsp water, rum or rosé wine  
1 egg  
7 dl flour  
1½ tsp baking powder

For dipping  
1 tsp cinnamon  
½ dl sugar

Oven temperature  
200 C



### **Instructions**

1. Whisk sugar and butter fluffy.
2. Add anise, salt, liquid and eggs.
3. Sift in flour and baking powder and stir gently to smooth dough.

4. Roll out the dough on a floured baking sheet into 1 centimetre thick.
5. Take out stars with an oiled cookie cutter, about 6 cm.
6. Mix cinnamon and sugar.
7. Dip the cookies into the mixture.
8. Place the cookies on a plate covered with baking paper.
9. Bake for about 12 minutes.
10. Let cool on a wire rack.