



My Grandma's Lard Cookies

Directions

- 125 gr (4.5 oz) lard
- 125 gr (4.5 oz) sugar
- 2 eggs
- 1 tsp baking powder
- 1 lemon (rind)
- flour: more or less 400 gr (14.3 oz)
- cinnamon (to sprinkle)

Melt the lard and add the sugar. Use a spoon to mix it, add the eggs and lemon. Add the flour little by little until the dough is playable and you can mold balls without getting it sticking to your hands. Roll small balls and if you want sprinkle with cinnamon before putting in the oven. Bake at 180° C (350° F) for about 7-8 minutes. Cookies will be white and soft, but they will get harder when cold.

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