COAST
FAMILY OWNED SINCE 1922

Polvorones

48 servingsPrep time: 30min (includes chill time)Cook time: 15min

Ingredients

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1 cup of lard

1 cup of icing or impalpable sugar, quantity

Divided

1 teaspoon of vanilla

2 cups of flour

1 cup of nuts or almonds, finely chopped.

Directions

Preparation:

Heat the oven to 180°C. Beat the butter, 1/2 cup of the sugar and the vanilla in a large bowl with a blender until you get a light and fluffy mixture. Gradually add the flour, beating it well at low speed each time you add more. Add the nuts or almonds;

Mix well.

Form 48 balls with the dough. Place them, with a little separation, on baking trays. Bake the balls for 14 to 15 minutes or until they brown a little below. Let them cool in the trays for 5 minutes. Pass the cookies while they are hot through the remaining sugar so that they are covered evenly; place them on metal grids. Let them cool completely.