

pussycat polvorones

recipe: adapted from Marilyn Cahill, 3rd place winner Chicago Tribune's 1996 Annual Holiday Cookie Contest

Yields 2 1/2 to 3 dozen.

- 2 1/4 cups all-purpose flour
- 3/4 teaspoon cinnamon
- 1/4 teaspoon anise seed, finely crushed (I use the rocking motion of knife blade to pulverize the seeds)
- 1 pinch salt
- 1 cup unsalted butter, room temperature
- 1 cup sugar, divided
- 1 egg yolk
- 1 teaspoon vanilla
- 1/2 cup pecans, finely chopped

Preheat oven to 325°F.

Whisk together the flour, cinnamon, anise seed, and salt. Set aside.

In the large bowl of a stand mixer, beat the butter and 3/4 cup of the sugar on medium speed until light and fluffy; about 3 minutes. Add the egg yolk and vanilla and beat until smooth. Add half of the flour mixture and mix until incorporated. Add the remaining flour mixture and beat until well combined. Stir in the pecans.

Put the remaining 1/4 cup sugar in a shallow bowl or plate with a lip. Using a tablespoon, scoop dough and roll between the palms of your hands to make round balls. (I use slightly less than a tablespoon for each ball.) Roll each dough ball in the sugar. Place the dough balls 5 inches apart on parchment paper lined cookie sheets. Press each ball with bottom of a glass to about 1/4 to 1/2 inch thickness.

Bake for about 20 minutes, until lightly browned and golden on the edges. Allow to cool completely on racks.

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