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# A Classic Biscochitos Recipe

*Cheryl Alters Jamison*

3 minutes

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**How to make biscochitos, the New Mexican state cookie.**

by photos by Douglas Merriam



The New Mexico state cookie, an anise- and cinnamon-scented delight, is served at every December gathering short of a fast-food breakfast. Lori Delgado shares this scrumptious recipe, which began with Agnes Trujillo, a friend of her mother-in-law, Angie's. Whether you spell it *biscochito* or *bizcochito*, you'll call these cookies wonderful.

Makes about 6 dozen medium-size cookies

## **Cookies**

- 5 to 6 cups all-purpose flour
- 1 tablespoon baking powder
- ¼ teaspoon salt
- 1 pound lard, at room temperature
- 1 cup granulated sugar
- 3 large eggs
- 1½ tablespoons ground anise seeds
- ½ cup orange juice, fresh or from concentrate
- 1 ounce (2 tablespoons) whiskey

## **Topping**

- ¼ cup granulated sugar

- $\frac{3}{4}$  teaspoon ground cinnamon

## **For the cookies**

Preheat oven to 425° F.

Sift together 5 cups flour, baking powder, and salt.

Beat lard in electric mixer, gradually adding sugar until extremely light

and fluffy; about 8 minutes. Stop mixer every couple minutes to scrape down

sides of mixing bowl. Add eggs singly, beating in each one before adding

the next. Mix in dry ingredients, beating only until incorporated. Add

anise seeds, whiskey, and orange juice. A stiff, pie-crust–like dough is

what you're after. Add some or all of remaining flour, as needed, to get

proper consistency.

Spoon dough into cookie press, if you wish. Push out dough into shaped

cookies on ungreased cookie sheets. If you don't have a cookie press or

prefer to make them with cookie cutters, the dough can be rolled out  $\frac{1}{4}$  inch thick on floured work surface and cut into favorite shapes, then arranged on cookie sheets. In either case, avoid handling the dough more than necessary.

Bake cookies 12 to 15 minutes.

### **For the topping**

While cookies bake, stir together topping ingredients.

### **Assembly**

Transfer cookies to baking racks to cool.

Gently roll cookies in topping mixture. If not eaten sooner, cookies will keep a week.



**Author: *Cheryl Alters Jamison***