

## Orange and Tricolour Dusty Cookies -

### *Polvorones de naranja y tricolor*

#### Ingredients (for 46 to 48 cookies)

- ¾ cup unsalted butter, at room temperature
- ¾ cup margarine, non-hydrogenated
- 1 cup granulated sugar, plus more for coating
- 1 egg
- ½ tsp baking soda
- 4 cups all-purpose wheat flour, plus more, as needed



#### For one quarter of dough, orange:

- 1 tsp orange zest
- 2 tbsp orange juice
- Yellow food colouring, optional

#### For the rest of dough, tricolour:

- 1 tsp vanilla
- Yellow food colouring, optional
- 2 tbsp maraschino cherry syrup
- Red food colouring, optional
- 2 tbsp cocoa powder
- 2 tbsp warm water

Place butter, margarine and sugar in a mixing bowl, and beat, either by hand or with an electric mixer, until sugar dissolves and the mix becomes smooth and creamy; add egg and baking soda, and continue beating. Gradually add flour, mixing to incorporate. Incorporate the last cup of flour folding with a spatula, then knead with hands until the dough is smooth and manageable. Divide into four equal portions. Mix each portion with the respective add-ins, incorporating a little more flour if dough becomes too sticky (photo below, from left to right): with orange zest and orange juice (yellow food colouring, if using); vanilla (yellow food colouring, if using); maraschino cherry syrup (red food colouring, if using); and cocoa powder pre-mixed with warm water:



Take the orange flavoured dough and form into a log, about 10 cm (4 inches) long, and 6.5 cm (2 ½ inch) in diameter. Wrap tightly with parchment paper and allow to rest in the fridge for about half an hour.

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For the tricolour log, place each of the three remaining portions of dough on lightly floured surface, and roll with hands to form into logs, 28 cm (11 inch) in length, and 2.5 cm (1 inch) in diameter. Stack the three logs together, pressing gently to cluster into one thick log:



Place on a sheet of parchment paper and start wrapping around, turning the log and flattening against the table, to form a triangular cross section. Allow to rest in the fridge for around half an hour, as well.

Prepare a plate with granulated sugar, three baking sheets lined with parchment paper, and pre-heat the oven to 350 °F (180 °C).

Take logs out of the fridge, and unwrap. For the orange log, cut slices 0.8 cm (5/16 inch) thick, smoothing the edge of each slice to restore shape. Place slices in plate with sugar, and press gently to help sugar adhere, flipping to coat both sides; transfer to prepared baking sheet (photo below, left). Do the same for the tricolour log, placing sugar coated slices on the other two baking sheets (photo below, right):



Bake in batches in the oven for 12 to 14 minutes, until golden brown on the bottom, but only slightly tanned on top. Allow to cool down to room temperature before eating. Makes about one dozen orange *polvorones*, and three dozen tricolour *polvorones*.

