

## Piggies – *Marranitos*

### Ingredients (for 22-24 pieces)

250g	<i>piloncillo</i> <b>or</b> 1 ¼ cups dark brown sugar
1 stick	cinnamon, preferably Mexican (Ceylon)
2 whole	cloves
½ cup	water, plus 1 tbsp for egg wash
3 cups	flour, plus more, as needed
½ tsp	baking soda
1 tsp	baking powder
1/3 cup	lard <b>or</b> margarine
2	eggs



A 4-inch in length piggy cookie cutter is ideal, but if not available, trace a silhouette on cardboard and cut out a template.

Place *piloncillo* (or brown sugar), cinnamon stick, and whole cloves in a saucepan, then add water. Bring to boil over high heat, and continue cooking, stirring occasionally, until sugar has dissolved. Remove from heat and allow the dark syrup to cool down. Meanwhile, place flour, baking soda and baking powder in a large mixing bowl, making a well in the middle. Add one egg and the fat to the well; beat the egg, then mix with fat, and slowly incorporate some of the dry ingredients. Strain cooled syrup onto the mix. Continue mixing, kneading gently to form a dough. If the dough is too sticky, sprinkle a little flour and knead just a little bit longer. The dough should not be sticky, but still very soft; wrap or place in a plastic bag, and allow to rest in the fridge for 20-30 minutes. Meanwhile, prepare two or three baking sheets by lining with parchment paper. Set aside. Take dough out of the fridge and unwrap; working with about one third of the dough at a time, roll on lightly floured surface to a thickness of approximately 1.25 cm (half an inch). Cut out piggies, running a knife around the template, or using the cookie cutter. Place piggies on prepared baking sheets. Beat second egg with one tablespoon of water in a small bowl, then brush piggies. Preheat oven to 350°F (180°C), and continue working with the rest of the dough. Bake one tray at a time in the centre of the oven, for 15 to 20 minutes, as long as possible to get them nice and dark, but without burning. These treats are delicious warm or at room temperature.