



# VEGAN BIZCOCHITOS COOKIES

YIELDS: MAKES 24 COOKIES

Bizcochito (also known as Bizcocho) is a cookie that originates from Santa Fe New Mexico. In fact, it is this official state cookie! It is a crisp, delicate, melt-in-your-mouth butter cookie with a subtle flavour of sugar, cinnamon, and anise. Since it is not overly sweet it is the perfect cookie to sandwich ice cream between, however traditionally, they are eaten with coffee or milk in the morning. The cookies are especially popular during festive events and celebrations such as Christmas and weddings.



## *Ingredients*

- 175g non-dairy butter (we used Nuts for Cheese brand)
- 120g cane sugar
- 5g vanilla extract
- 20g ground flax (or flax meal)
- 55g water
  
- 360g Anita's All Purpose Flour
- 5g baking powder
- 3g salt
- 5g anise seeds
- 20g rum

## *Instructions*

1. Mix flax + water in a bowl and set aside.
2. Beat non-dairy butter + sugar together in a stand mixer until soft and fluffy. Add vanilla + flaxseed water mixture and beat until fully incorporated.
3. Sift flour, baking powder and salt. Mix in anise seeds + add flour mixture to butter mixture a little at a time to form the dough. Add in rum and mix again. If the dough is too dry add a few more drops of rum or non-dairy milk.
4. Scoop (tablespoon size) dough and roll into balls. Roll balls in cinnamon + sugar (2 parts sugar + 1 part cinnamon). Place onto parchment lined trays and flatten with cookie press or glass.
5. Bake at 350 for 10-12 minutes until lightly golden around the edges of the cookies. Allow to cool on tray for 5-10 minutes. Transfer to wire rack and allow to cool fully.

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