



Bake Hojarascas



Camila learned that baking as a team can be fun. Ask a grown-up to be your teammate and bake up a batch of hojarascas.

The word hojarascas is Spanish for “dry leaves.” When you walk on dry leaves, they make a crunching noise. Just like stepping on dried leaves, these cookies will crunch when you bite them!



INGREDIENTS

DOUGH

- $\frac{2}{3}$ cup plus 1 tablespoon shortening
- $\frac{1}{2}$ cup sugar
- 2 teaspoons ground cinnamon
- pinch of salt
- 2 cups flour

COATING

- $\frac{1}{4}$ cup sugar
- 1– $1\frac{1}{2}$ teaspoon of ground cinnamon

WHAT YOU DO

1. Using a mixer, beat the shortening until light and fluffy in a large bowl.
2. Add the sugar, cinnamon, and salt. Mix until well blended.
3. Gently stir in $\frac{1}{2}$ cup flour and mix. Repeat three times. Stir until all of the flour is well mixed.
4. Cover with plastic and refrigerate for at least 20 minutes.
5. Preheat oven to 325° F. Line two baking sheets with parchment paper.
6. Using a rolling pin, roll out the dough until it is $\frac{1}{3}$ inch thick. Cut out cookies with a cookie cutter. Transfer cookies to a baking sheet about 1 inch apart.
7. Bake until the edges turn light gold, about 20 minutes. Let cookies cool on the baking sheet before moving or they will crumble.
8. Mix the sugar and cinnamon coating in a small bowl. Dust the cooled cookies with the mixture.



Recipe featured in *Camila the Baking Star* by Alicia Salazar, Illustrated by Thais Damiao