

Mexican Polvorones

This is a recipe I learnt at high school.

250g butter

1 tsp vanilla essence

½ cup icing sugar

2¼ cups flour

½ level tsp salt

icing sugar

Cream butter and vanilla, gradually add sifted dry ingredients, mix till well combined. Chill.

Form mixture into 2½ cm balls, put onto ungreased baking trays, flatten slightly.

Bake in a moderately slow oven (180°C) for 15 minutes or till lightly browned.

Allow to cool on tray. Remove, roll in icing sugar. Store in an airtight container.