

Mantecados

the traditional Christmas biscuits from Almería



BISCUITS



PREPARATION TIME

Preparation time: 15 minutes
Baking time: 2x 15 minutes



ABOUT 30 COOKIES

Ingredients

- 300 gr wheat flour
- 150 gr clarified butter
- 150 gr sugar
- Ground cinnamon to taste (optional)
- Lemon zest to taste (optional)
- Roasted sesame seeds (optional)

The how to

1. Preheat the oven to 155°C.
2. Put the flour on a baking tray and let it roast in the oven for 15 minutes. Stir it from time to time so that it does not get too much colour.
Drying the flour is optional, but it gives the mantecados their characteristic texture.
3. Take the tray out of the oven and let the flour cool completely.
4. Whip the fat (or butter) with the sugar until smooth. Add the cinnamon or lemon zest as well as the toasted flour and knead the dough for about 5 minutes.
5. Shape the dough to a ball and wrap it in cling film. Now let the dough rest in a cool place for at least 1 hour.
6. When it is time to bake, preheat the oven to 180°C.
7. Roll it out on a floured surface to a thickness of 2 cm and cut out round biscuits and cover them with toasted sesame seeds, pressing them on gently.
8. Bake on a baking tray for 15-20 minutes until golden.

Tip

You can let your creativity shine and add some spices to the dough ...
Add cinnamon and cardamom for an even more Christmassy twist,
Add a little orange zest and ginger for a more spicy touch,
... or add some cocoa powder for the chocolate lover.

¡Qué aproveche!

