

# Polvorones

the traditional Christmas biscuits from Almería



**BISCUITS**



**PREPARATION TIME**

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



**ABOUT 30 COOKIES**

## Ingredients

- 150 gr ground almonds
- 280 gr flour
- 180 g pork fat or butter
- 100 gr icing sugar
- 1 teaspoon ground cinnamon
- 2 teaspoons finely chopped almonds

## The how to

1. Preheat the oven to 170°C.
2. Spread the ground almonds and flour on a baking tray and let them roast in the oven for 15 minutes, stirring them from time to time.
3. Take the tray out of the oven and let the mixture cool down.
4. Mix the pork fat (or butter) with the icing sugar, cinnamon, chopped almonds and toasted almond-flour mixture, and knead the dough for about 5 minutes.
5. Roll it out on a floured surface to a thickness of 2 cm and cut out round biscuits, giving them a slightly oval shape.
6. Bake them on a baking tray for 14 minutes until golden.

## Tip

Traditionally, the polvorones are dusted with icing sugar after they have been allowed to cool. If you like it a little more chocolaty, you can instead cover them with very dark chocolate ...

**¡Qué aproveche!**

