

Mantecaditas from Puerto Rico

(These cookies are served at Christmas time in Puerto Rico. They are traditional and well loved throughout the country – sort of like our chocolate chip cookies!)

Ingredients:

2 ¼ cups white flour
¼ tsp. nutmeg
¾ cup butter
¼ cup vegetable shortening
½ tsp. vanilla
½ cup sugar
Colored jimmies or sprinkles

Supplies:

Large bowl
Whisk
Measuring cups and spoons
Cookie sheets
Electric mixer

Procedure:

Preheat oven to 350° F.

Combine flour and nutmeg and set aside.

In a large bowl, beat butter, shortening and vanilla with an electric mixer until smooth.

Gradually add sugar to butter mixture and cream with electric mixer until light and fluffy.

Blend in flour mixture. Dough should be just a little moist. If it looks too dry, sprinkle with a few drops of water. If it is too sticky, add a little more flour.

Form cookie dough into small balls. Try to make them all the same size. Place balls on ungreased cookie sheet 2” apart. Gently press down until slightly flattened.

Add some sprinkles to each cookie before baking.

Bake for 20 minutes or until just golden. Transfer cookies to a cooling rack.