

Mexican Wedding Cakes (Cookies)

(Makes 2-3 dozen)

A fun treat for any fiesta is Mexican Wedding Cakes. These delicate and delicious Mexican cookies are great crowd pleasers for happy occasions. *Anita Brown Culinary Coach* can teach you how to make easy, tasty cookies like these. Her services also make unique wedding gifts for all the brides and grooms of summer.

1 stick unsalted butter (room temp)
¼ cup sugar
1 yolk
½ tsp. vanilla extract
1 Tbs. milk or cream
½ tsp. salt
½ tsp. ground cinnamon or more to taste
¼ tsp. baking soda
1½ cups all purpose flour
1½ cups powdered sugar
¼ tsp. ground cinnamon



- Preheat oven to 350 degrees.
- Beat butter and sugar in large bowl using electric mixer till light and fluffy. Add yolk and mix till combined. Add vanilla and milk.
- In a separate bowl mix together salt, cinnamon, baking soda and flour.
- Add flour mixture in three parts to sugar mixture, beating to combine each time. Stop mixing when dough just starts coming together. Dough is crumbly. Gather dough by hand into a ball. (Add a drop or more of milk if you cannot form a ball).
- Divide dough in half forming each half into a ball.
- Wrap separately in plastic wrap and chill till cold – about 30 minute to 1 hour.
- In a separate bowl, whisk powdered sugar and cinnamon till blended. Set aside.
- Working with half of chilled dough, roll ½ Tbs. of dough between palms into balls – use a small melon baller or ice cream scoop to shape dough. Dough is crumbly.
- Arrange balls on heavy, lightly greased large baking sheet, spacing ½ inch apart.
- Bake cookies till golden brown on bottom and just pale golden on top, about 18 minutes.
- Cool cookies for five minutes on baking sheet.
- Gently toss warm cookies in bowl of cinnamon sugar mixture to coat completely.
- Transfer coated cookies to rack and cool completely.
- Once cool, gently toss in cinnamon sugar again or you can sift cinnamon sugar over cookies. Repeat process with remaining half of dough.
- Cookies can be prepared 2 days ahead. Store airtight at room temp, reserve remaining cinnamon sugar for touch ups.

Shopping: unsalted butter, sugar, egg, vanilla extract, milk or cream, salt, ground cinnamon, baking soda, all purpose flour, powdered sugar.

Tools: electric mixer, mixing bowls, measuring spoons and cups, plastic wrap, whisk, two heavy baking sheets, melon baller or small ice cream scoop, cooling rack, mixing spoons.