

Torticas de Maron

(Cuban Sugar Cookies)

Ingredients

1 ½ cups shortening
1 ½ cups sugar
¼ teaspoon salt
2 egg yolks
½ teaspoon fresh lime juice
1 teaspoon real vanilla extract
4 ½ cups flour (more or less)
2 egg whites beaten with 1 tablespoon water

Preparation

Preheat oven 325° or if grilling set up for medium indirect heat.

Cream shortening and sugar with an electric mixer. Add salt and egg yolk, blend. Add lime juice and vanilla. Continue beating and add flour gradually until the mixture is stiff, but not too dry. Mix well.

Roll the dough into a cylinder about 2 inches in diameter. Slice the cookies about ½ -inch thick. Place on greased cookie sheet. Brush cookies with beaten egg white. Bake or grill for about 25 minutes or until lightly browned.