

## *Cookies de Guadalupe*

### *Ingredients:*

1 cup Butter	¼ tsp. Salt
½ cup Powdered sugar	1 tsp. Orange peel, grated
1 tsp. Vanilla	Powdered sugar for dusting the cookies
2 ¼ cups all purpose Flour, sifted	

Cream butter with sugar and vanilla. Add flour, salt, and orange peel. Stir mixture until it forms a stiff dough. Roll into a ball and chill in refrigerator for at least 4 hours. Pinch off portions of dough and roll into balls, approximately one inch in diameter.

Place balls on a lightly greased cookie sheet. Bake for 10 to 15 minutes in a 375\* oven. Remove cookies from oven and immediately gently shake in a paper bag with powdered sugar. Let cool on a wire rack. Dust cookies with more powdered sugar.

Yield: approximately 2 dozen.

Recipe from: *Christmas in New Mexico*, Recipes, Traditions and Folklore for the Holiday Season, by Lynn Nusom.