Puerquitos

These cookies will keep for 2 weeks stored in an air-tight tin at room temperature.

### INGREDIENTS:

8 tablespoons butter

3/4 cup dark brown sugar

1 egg

2 teaspoons vanilla

3 tablespoons strong brewed coffee

3 1/2 cups unbleached all-purpose flour

1 teaspoon salt

½ teaspoon ground ginger

1 teaspoon cinnamon

1 1/2 teaspoons baking soda

3/4 cup molasses

1 egg beaten with 2 teaspoons water, and sugar for glaze

### INSTRUCTIONS:

Preheat the oven to 375°.

Beat the butter in a mixing bowl until fluffy. Add egg, brown sugar, vanilla and coffee.

Sift together the flour, salt, ginger and cinnamon until well blended.

In a separate cup, stir the baking soda into the molasses.

Beat the molasses/baking soda into the sugar mixture.

Add the flour mixture, a little at a time, until the dough is well blended.

Divide dough in half, flatten into a disk, and wrap in plastic wrap.

Chill for at least 2 hours to make the dough easier to handle.

Roll dough out to ½ inch thickness.

Prepare cookie cutters by flouring or spraying with cooking spray. Cut cookies and place on cookie sheet sprayed with cooking spray.

Roll up left over dough and put in refrigerator to keep chilled.

Brush cookies with eggs/water mixture. Sprinkle with sugar.

Bake cookies for 9-12 minutes. Cookies are done when soft to the touch. These are soft, not hard cookies.

Cool 1 minute on cookie sheet, and place on baking rack until cool to the touch.

Place in airtight container.

Piglet Cookies (Mexico)A soft, spicy gingerbread cookie commonly found in Mexican bakeries and supermarkets throughout the Southwest. These are also known as "Cochinitos."Makes about 2 1/2 dozen 3 cups all-purpose flour
1 tablespoon ground ginger
1 1/2 teaspoons cinnamon
3/4 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cloves
1/4 teaspoon white pepper
1/2 cup butter
1/2 cup brown sugar
1/2 cup sour cream
1 egg
1/4 cup honey
1/4 cup molasses
1 teaspoon vanilla extractGlaze
1 egg white
1 tablespoon water

Preheat oven to 350 degrees F.

Grease a cookie sheet

Sift together the flour, ginger, cinnamon, baking soda, salt, cloves and pepper into a bowl.

Cream together butter and sugar.

Add the sour cream, egg, honey, molasses and vanilla extract.

Stir in the dry ingredients.

The dough should be fairly moist.

Cover the dough, and refrigerate for 1 to 2 hours.

Roll the dough out and cut with a pig-shape cookie cutter.

After putting cookies on prepared cookie sheet, brush with glaze made by mixing egg white with water.

Bake for 10 to 12 minutes.