

#EnCasa con Fernando Saralegui

# Torticas de moron

## INGREDIENTS

### Torticas de moron

6 cups of flour  
2 ½ cups confectioner's sugar  
2 cups Crisco  
2 teaspoons lime zest

### Equipment:

Stand Mixer  
Sheet Pan  
Parchment paper

## INSTRUCTIONS

**Torticas de moron** - *Named after Camaguey region in central Cuba; traditionally made with lard, not Crisco.*

Pre-heat oven to 300 degrees.

In the bowl of a Kitchen Aid mixer fitted with the paddle attachment or a large bowl and wooden spoon, blend the flour, confectioner's sugar, Crisco, and lime zest on medium speed, until it forms a smooth dough, about 3 minutes. Let the dough rest for 15 minutes wrapped in plastic.

To make the cookies, divide the dough evenly into 40 pieces. Using your hands mold a small spoonful of dough into a football shape, also known as quenelles, made with two spoons. Gently press the dough to flatten slightly and place on an ungreased cookie sheet.

Bake the cookies for 20-25 minutes (oven temperatures do differ). Cookies will be white/cream and should not brown. Remove cookies and allow them to cool on a wire rack.