



NO. 1

Here is the first place winner in our Holiday Cookie Contest, submitted by Joseph Sion of Sunrise.

BISCOCHOS

- 5 eggs (reserve one for brushing tops)
- 1 cup oil
- 1 cup sugar
- ½ teaspoon vanilla
- 4½ cups flour
- ½ teaspoon baking soda
- 1 teaspoon baking powder
- Sesame seeds

In a large mixing bowl, mix 4 eggs, oil, sugar and vanilla. Beat with fork for about 5 minutes. Sift flour, baking soda and baking powder together and add gradually to egg mixture. Beat constantly until dough is firm to the touch. Take a small ball of dough (size of marshmallow) and roll on baking board by hand until about 4 to 6 inches in length and width of finger. (For design effect, nick edge of dough with knife in 5 places, about ¼-inch deep.) Join the 2 ends together to form circle. Place on 2 floured (18-by-12-inch) cookie sheets (or line them with parchment), leaving small space for spreading (about 15 per sheet). Beat reserved egg; brush generously on top of each biscocho, sprinkle with sesame seeds. Bake on top shelf in preheated oven at 350 degrees for 30 minutes until lightly golden. Store in airtight container. Makes 40 to 45 cookies.