

Pan Dulce - Marranitos Recipe

Ingredients

- 1 stick unsalted butter
- 1 cup of dark brown sugar
- 1 Egg
- 3/4 cup of molasses
- 1/4 cup of milk
- 1 1/2 teaspoons vanilla extract
- 5 cups of all purpose flour
- 2 teaspoons of ginger
- 1 1/2 teaspoons of baking soda
- 1 1/2 teaspoons of cinnamon

Tools

- Cookie Cutter (Doesn't have to be a pig one!)
- A baking cookie sheet with parchment paper
- A mixer or spatula
- A large mixing bowl
- A rolling pin



1. Set your oven at 350°F. Take your bowl, add sugar and room temperature butter together. Mix using either a mixer or a spatula, until it looks white and creamy.
2. Next, scrap the sides of the bowl and add your egg, milk, molasses and vanilla.
3. Then, add your all purpose flour, ginger, cinnamon, baking soda till the dough starts to form. You may need to add milk if the dough feels dry.
4. Take half of the dough and roll with your rolling pin until it is 1/2 inch thick. Use your favorite cookie cutter and cut out your shapes! Place on the cookie sheet.
5. Cover each cut out with an egg wash. Break an egg and take a spoon or pastry brush and lightly coat the cut out. This is how the you achieve that golden shine!
6. Bake for 12-15 minutes. Depending on your cookie cutter size you may need more time. Make sure the middle of the treat is firm.