



## Sequillos – An Asturian Cookie

### INGREDIENTS

600 gr (2.5 c + 1 heaping T) flour, sifted  
2 eggs  
250 gr (1 c) sugar  
250 gr (1/2 lb) butter, melted  
1 tsp salt  
1 tsp heaping baking powder  
5 T Anís or Anisette (I used Vermouth because it was all I had.)

### INSTRUCTIONS

1. In a large mixing bowl, add all the dry ingredients and make a hole in the middle.
2. Then add eggs, (cooled) melted butter and Anís in the middle. Begin to combine all ingredients together until it forms a dough.
3. Taking small pieces, form a round shape ((approximately 1.5" w x 1/2" thick) and place in tiny cupcake papers. This is the traditional method. (I made mine by rolling, pressing out the dough and using a cookie cutter. If you use this method, make sure the dough is at least 1/2" thickness. )
4. If you are using the cupcake papers, just place them on a baking sheet. If not, then line the baking sheet with parchment paper and place each cookie at least 1" apart. Bake at 350 degrees for approximately 25 minutes.