**Polvorones**

Makes 18

310g all purpose flour

1 tsp. baking soda

½ tsp. baking powder

¼ tsp. salt

160g sugar

140g non-hydrogenated shortening

1 egg 1 tsp. vanilla

Gel food coloring (pink and orange suggested)

3 Tbsp. sugar for dipping

**Directions**

Sift together the flour, baking soda, baking powder, and salt and set aside.

Combine the sugar and shortening in a stand mixer bowl and mix with a paddle attachment on medium high speed for 2-3 minutes, or until very light and fluffy. Add the egg and vanilla, and continue to beat for 1 minute.

Add the flour mixture to the sugar mixture and mix until combined.

Divide the dough evenly, by weight, into three sections. Add about 3-4 drops of pink food coloring to one section and knead in. Do the same with a second portion of dough and the orange food coloring.

Roll all three portions of dough into individual logs about 1 ¼ inch thick. Wrap each in plastic wrap and refrigerate for 30 minutes. (If you refrigerate overnight, be sure to leave it at room temperature for 30 minutes to 1 hour, or until the dough is pliable).

Preheat oven to 350 degrees. Line two cookie sheets with parchment paper. Cut each log into 6 pieces and dip in sugar. Place 9 cookies on each cookie sheet and press with a flat spatula until the cookies are about ¾ inch thick. Bake for 15 minutes, or until the cookies are cracked on the entire surface, but not browned. Cool completely on wire racks before serving.