

Galletas de Lucha Libre



Lucha Libre Cookies (Makes about 25-28 cookies)

1/3 cup shortening (Crisco)

6 TBSP unsalted butter (3/4 stick), softened

1 cup granulated sugar

2 eggs

1 tsp vanilla extract

2 ½ cups all-purpose flour

1 tsp baking powder

1 tsp salt

→In the bowl of an electric mixer, add shortening, butter, sugar, eggs, and vanilla. Mix thoroughly, about 2 minutes. Add flour, baking powder, and salt. Mix until combined. Cover the dough and chill for one hour in the refrigerator.

→Heat the oven to 400°F.

→Lightly flour work surface and grab a handful of dough. Roll out with a floured rolling pin or press out dough with floured hands until it is about ¼" thick.

→Dip the lucha libre cookie cutter into flour and cut out the face outline. Transfer the cutout to a parchment-lined baking sheet. Then, use the lucha libre face stamp and stamp the face pattern (**once the cookie is already on the baking sheet**). You can place the outline around the already cutout cookie while you stamp it so that the cookie doesn't lose its shape.

→Bake for 8 minutes or until light brown. Remove cookies from baking sheet and place on wire racks to cool completely.

Icing (Makes enough to ice about 30 cookies)

2 ¼ cups powdered sugar (9 oz.)

2 TBSP light corn syrup (1 3/8 oz.)

2TBSP + milk (1 ¼ oz.)

→In a small bowl, whisk together the powdered sugar, corn syrup, and milk. The coating should be the consistency of thick, cold honey. Remember: start with a glaze that is thicker than you think it should be; then add milk by the teaspoonful to adjust its consistency.

→Spread on cooled cookies.

→Once the icing is completely dry (this may take 8-24 hours), paint with food coloring. Use fine-tipped brushes. (This may take 3-4 hours depending on how detailed you like to get.)

NOTES:

- I like the cookies to be a little bit thicker and fluffy. So, don't roll the dough too thin.
- I noticed that I had to add a little bit more milk than normal to the icing because I didn't want to lose the face design on the cookie. When I iced the cookies, I put a base layer of icing and then scraped it smooth until I could see the design.
- I used regular liquid food coloring bought from the grocery store. I love the McCormick neon colors. However, you could also mix water with gel food coloring to achieve the same result.
- I thought about several other ways to detail these cookies. You could paint the pre-stamped cookies with a colored egg wash before baking them. You could also bake the cutouts without the face design and then stamp and paint fondant. You could even create cookies using different colored dough. The possibilities are endless.

Recipe Source: Cookie recipe courtesy of my wonderful Mom; Icing recipe adapted from King Arthur Flour Cookie book

