



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Marranitos (Mexican Gingerbread Pigs)

Ingredients

- 2 c All-Purpose Flour
- 1 tsp Baking Soda
- 2 tsp Pumpkin spice powder*
- ¼ tsp salt
- ½ c Unsalted butter, softened
- ¼ c Pumpkin puree
- ¼ c Whole milk
- 1 c Piloncillo*
- Milk, or cream

Directions

*If you're using piloncillo, you'll want to dissolve it first in a couple of tbsp of water over low heat. Gently melt until it's fully dissolved, and then set aside. You can also use brown sugar or molasses to replace the piloncillo.

In a large bowl, sift your all-purpose flour, baking soda, and spices of choice (traditionally ginger and cinnamon, but you can add a classic pumpkin spice or chai masala). In a separate bowl, beat your butter until it's fluffy and then add your puree and beat until smooth.

Slowly whisk in your sugar and milk until fully incorporated and then begin folding in your dry ingredients. It is essential to chill the dough for an hour to overnight in order to firm the fat that hydrates the flour before rolling. Brush with milk or cream – or an egg wash – to create that classic golden brown tone before placing in the oven.

Preheat your oven to 350° F. Roll out your dough until about a 1/4" thick and then use a pig-shaped cookie cutter and transfer to a sheet tray lined with parchment paper. Bake for 10-15 minutes, or until lightly puffed and browned.