

# Abuela's Polvorones

*My Grandmother's Cuban Guava Cookies*



## The Ingredients

3/4 cup sugar  
1 cup shortening  
1 egg  
1 Tbsp. lemon juice  
1 3/4 cup flour  
1 tsp. baking powder  
Dash of salt  
Guava paste

## Instructions:

Combine sugar and shortening until smooth. Blend in egg and lemon juice.

Add flour, baking powder, and salt. Knead dough until it is easy to handle; you may need to sprinkle a little bit more flour on your hands so that the dough does not stick to them.

Cut guava paste into 1/4 inch cubes. Shape dough into 1 inch balls. Place 1 inch apart on an ungreased cookie sheet. Press a guava cube into the center of each 1 inch ball.

Bake in a 300 degree oven for 10 to 12 minutes or until very lightly browned. Makes approximately 36 cookies.

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