

How To Prepare Mexican Marranitos-Puerquitos

Yield: 4 min
Total Time: 39 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-mexican-marranitos>

Ingredients:

- 2/3 cup shortening or unsalted butter at room temperature
- 3/4 cup piloncillo packed grated, or brown sugar
- 2 teaspoons ground ginger
- 1 teaspoon baking soda
- 1 teaspoon cinnamon ground canela
- 1 tablespoon orange zest
- 1/2 teaspoon salt
- 1/4 teaspoon ground anise
- 1/4 teaspoon ground cloves
- 2 eggs plus 1 more for egg wash
- 1/2 cup molasses
- 3 1/2 cups all purpose flour

Nutrition:

1. Calories: 950 calories
2. Carbohydrate: 139 grams
3. Cholesterol: 105 milligrams
4. Fat: 38 grams
5. Fiber: 4 grams
6. Protein: 14 grams
7. SaturatedFat: 9 grams
8. Sodium: 670 milligrams
9. Sugar: 46 grams
10. TransFat: 4.5 grams

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