



For immediate release  
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Contact: Gilbert Gallegos  
(505) 476-2217

## **Governor and First Lady Credit Mansion Cook for Winning Biscochito Recipe in New England Cookie Contest**

SANTA FE -- Governor Bill Richardson and First Lady Barbara Richardson today gave credit to Lupe Jackson, the household cook at the Governor's Residence in Santa Fe, for the famed biscochito recipe that won first-prize in a New England cookie contest.

The recipe for the biscochito, New Mexico's official State Cookie, was judged to be the winning cookie in Yankee Magazine's first-in-the-nation New Hampshire Primary Cookie Contest. First Lady Barbara Richardson submitted a variation of a recipe used by Lupe Jackson, a native of San Felipe Pueblo, who bakes hundreds of the New Mexico cookies every year for guests who attend events at the Governor's Residence.

"Any of the thousands of guests to the Governor's Residence can vouch for the uniquely New Mexican taste of Lupe's biscochitos," First Lady Barbara Richardson said. "Bill and I are proud that a traditional New Mexico recipe from one of our state's pueblos can be shared with the people of New England."

Jackson said she already planned on sending her biscochitos to Iowa for the New Mexicans who are volunteering to campaign for Governor Richardson's presidential campaign.

"Hopefully, we can share a New Mexico holiday tradition with our Midwestern neighbors," Jackson said.

According to New Mexico's Blue Book, the New Mexico Legislature adopted the biscochito (bizcochito) as the official state cookie in 1989. This act made New Mexico the first state to have an official state cookie. The biscochito is a small anise-flavored cookie, which was brought to New Mexico by the early Spaniards. The cookie is used during special celebrations, wedding receptions, baptisms, Christmas season, and other holidays. It was chosen to help maintain traditional home-baked cookery.

Jackson was featured last year in the Albuquerque Journal for her biscochito recipe.

The news article in Yankee Magazine can be accessed online at:

<http://www.yankeemagazine.com/issues/2007-11/interact/exclusives/cookieprimary>

State cookie of New Mexico.

- 6 cups flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1 pound lard (a must, no substitutes)
- 1-1/2 cups sugar
- 2 teaspoons anise seed
- 2 eggs
- 1/2 cup sweet table wine
- 1/4 cup sugar
- 1 tablespoon cinnamon

Preheat oven to 350 degrees. Sift together flour, baking powder, and salt. Cream the lard with sugar and anise seed on medium speed. In a separate bowl, beat eggs until light and fluffy. Add beaten eggs to creamed mixture. Mix together well, adding wine to form a stiff-like dough, add more wine, if necessary.

Refrigerate dough overnight.

Remove dough from refrigerator and let stand until dough is soft enough to roll. Divide dough in quarters and roll to about 1/16 to 1/8-inch thickness. Cut with cookie cutter and place on cookie sheet. Bake for 12 to 15 minutes or until bottom of cookie is golden brown. Remove from oven. In a bowl mix together sugar and cinnamon. Drop baked cookies into sugar and cinnamon mixture and set aside to cool.