



My Donation Connection & Favorite Dessert Recipe

By Summer De Luna

I am submitting a dessert recipe that my mom has passed down to me and is frequently made in my family. Pan de Polvo literally translated means “powder bread” or “dust bread. The cookies are melt-in-your mouth delicious.

During my career, I've worked with patients from DHR Health in the Valley, through their orthopedic outpatient clinic. I've witnessed their specialists support transplant recipients through their follow up care.

I support donation and believe that organ, cornea and tissue donation helps so many people get a second chance at life, restores sight and mobility. I work as a Physical Therapist Assistant. In my job, I've been able to assist patients in situations that require rehabilitation to heal and get them back to their daily lives. Without rehab, some people wouldn't be able to return to work, as such, I am proud to help those I can.





INGREDIENTS

2 eggs

1 cup of sugar

1 tsp of cinnamon

1 tsp of vanilla

1 lb of manteca (butter)

4 1/2 cups of flour



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DIRECTIONS

1. Mix in a bowl 2 eggs and then add the sugar with vanilla and cinnamon. Needs to be very well mixed before adding flour, all by hand.
2. Next add first 2 cups of flour with the 1lb of manteca (butter) and mix very well until everything is well combined, also mix by hand.
3. Then add the remaining flour and mix very well, again mix by hand.
4. Once well combined, put in the fridge to chill for 4 hours. Once chilled you can now cut out or shape cookies to your liking.
5. Bake for 25 minutes at 350°F.

Enjoy!

