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determined “to preserve New Mexico cooking, history and tradition.” He wanted to retain the classic taste and texture, while upgrading the nutrition of the state cookie his version was years in development. First, he removed the lard. Then he blended three flours-- wheat, soy powder for eggs and milk, finally, he mixed soy shortening and canola oil, blending these ingredients in the proper sequence necessary to eliminate sogginess

Now, even native New Mexicans who are quite particular about their bizochitos are astounded by how authentic and melt-in-your mouth this healthful version tastes.

Give life to bread

Morales is also known for his bread sculptures. He began shaping dough into shapes of dogs, roasted turkeys, cowboy boots, yucca, cacti and alligators because he “wanted to give life to his bread.” Now, his bread sculptures are seen around town during festive occasions; He made a castle for the visit of the Duke of Albuquerque; he sculpted koalas for a show of Australian culture; a trombone for a University of New Mexico professor; and one year; he made an entire state fair booth, including the vigas, from bread.

Born and raised in San Antonio, Texas, Morales first came to Albuquerque with the Air Force with a degree in accounting. but as a CPA, he found “the accounting profession didn’t allow for creativity.” he says. “I wasn’t in love with it.”

While in the military, he sought out and visited local bakeries throughout the world. He explored his true love -- breads and baking. When Johnny’s Bakery on 14th and Central went out of business after a half-century in Albuquerque, Morales made his move. Although he hadn’t had any formal training, he decided to “just jump in.” and he learned as he went.

In his current location at 1103 Mountain Nw for the past 12 years, Morales is today running the kind of bakery he most loves, the kind he remembers from his own childhood. each day he creates bread for his community that is nutritious, delicious and beautiful