

Besotted Gourmet



Best Ginger Cookies, Yields 12

Prep Time: 25 Minutes

Baking & Cooling Time: 30 Minutes

Total Prep Time: 55 Minutes

Ingredients:

2 Cups Flour

1 Cup Sugar

1 ½ Tsp. Baking Powder

½ Tsp. Baking Soda

¼ Tsp. Salt

2 Tsp. Ground Ginger (Ginger Powder)

2 Tbls. Candied Ginger

1 Tbls. Fresh Ginger, peeled and rough chopped

¼ Cup Butter, very cold and cut into 8 pieces

½ Cup Buttermilk

1 Tbls. Maple Syrup

Sugar in the Raw

Preparation:

Cover a cookie sheet with parchment paper. Preheat the oven to 375°.

In the bowl of a food processor, pulse the flour, sugar, baking powder, salt and gingers 6-8 times, until blended. Add the butter through the feed tube and pulse 12-15 times, until blended. The dough should look somewhat crumbly and sandy.

Pour ¼ cup of the buttermilk through the feed tube and pulse quickly until blended. Add the remaining ¼ cup of the buttermilk and the maple syrup and pulse again until blended.

Turn the dough out onto a well-floured surface, knead into a bowl, and flatten into a disc shape (note: the dough will be very sticky, so flour your hands well, and don't have any reservations about adding more flour to the surface or dough to make it more manageable).

Using 1 ½ - 2 inch cookie rounds, cut cookies out of the dough and arrange on the cookie sheet. Sprinkle the sugar in the raw on top of the cookies.

Bake for 20 minutes. Remove from the oven and allow to cool on the cookie sheet for 10 minutes. Transfer to cooling rack or serve immediately.... Enjoy!