



Cookies for Santa

Ingredients:

Chewy Gingersnaps

½ lb Butter, Softened
1lb 4 ½ oz Sugar
3 Eggs
8 ½ oz Molasses
1 oz Cider Vinegar
1lb 12 oz Bread Flour
¾ oz Baking Soda
1 T Ginger
1 t Cinnamon
1 t Cloves
1 t Cardamom

Candied Ginger Shortbread

1 ½ lbs Butter, Softened
12 oz Sugar
12 oz Cream of Wheat
1 ½ lbs Cake Flour
1 t Salt
1 ½ t Vanilla Extract
1 ½ cups Chopped Candied
Ginger
Sugar for Top

Candy Cane Meringues

8 oz Egg Whites
8 oz Sugar
8 oz Powdered Sugar
4 Candy Canes

Method:

Chewy Gingersnaps

1. Preheat oven to 325°
2. In the bowl of a stand mixer fitted with the paddle attachment, cream butter and sugar together
3. Add eggs one at a time, incorporating fully after each addition.
4. Add molasses and cider vinegar, scraping down sides of bowl with a rubber spatula
5. In a separate bowl, combine flour, baking soda, and spices. Whisk together.
6. Add dry mixture slowly to fully incorporate.
7. Roll into 1 ½ inch balls and place on parchment lined baking trays. Allow 2 inches between cookies for spreading.
8. Bake 12 to 15 minutes depending on your oven until cookies are a medium red brown color.
9. Allow to cool at room temperature

Candied Ginger Shortbread

1. Preheat oven to 325°
2. In the bowl of a stand mixer fitted with the paddle attachment, cream butter and sugar until light and fluffy
3. Add cream of wheat and continue to mix
4. Add vanilla extract
5. Add salt and flour and mix until smooth, scraping down sides of bowl with rubber spatula
6. Add chopped ginger
7. Spread evenly in 9" x 13" baking pan lined with parchment
8. Bake until golden brown, approximately 30 to 40 minutes depending on your oven
9. Remove from the oven and cover with a thin layer of granulated sugar
10. Allow to cool before cutting

Candy Cane Meringues

1. Preheat oven to 225°
2. Place egg whites in the bowl of a stand mixer fitted with the whip attachment
3. On medium speed, sprinkle in granulated sugar until all is incorporated
4. Whip whites on high speed until very stiff peaks form
5. While whites are whipping, place candy canes in a plastic zipper bag, and crush with a rolling pin. Candies should remain a bit chunky so that red and white stripes are still visible on some pieces
6. Take meringue off the mixer, and fold in powdered sugar
7. Using a pastry bag fitted with a large star tip, pipe meringues onto baking sheet lined with a silicone baking mat
8. Sprinkle crushed candy canes over meringue tops and bake for 45 minutes to one hour depending on the size of your meringues
9. Remove from oven when dry
10. Allow to cool at room temperature. Finished meringues should be kept in airtight containers