

# Ginger Cookies



## INGREDIENTS

1 cup granulated sugar, divided	
½ cup light brown sugar, firmly packed	1 tsp. cinnamon
8 oz. unsalted butter (two cubes), softened	1/2 tsp. ground allspice
1 large egg	2 tsp. baking soda
1/3-cup molasses	½ tsp. salt
2 tsp. ground ginger	¼ tsp. ground white pepper
	2-1/4 cups all-purpose flour

## PREPARATION

1. In the bowl of an electric mixer, place ½ cup of granulated sugar, the brown sugar, and the softened butter. Using the paddle attachment, cream the sugars and butter for two minutes, until it is light and fluffy. Continue to mix and add the egg, and then the molasses.
2. Combine ginger, cinnamon, ground allspice, baking soda, salt, white pepper and flour.
3. On low speed, add the dry ingredients to the sugar, butter, and egg mixture. Mix until well blended.
4. Refrigerate the dough for 30 minutes
5. Preheat oven to 325°
6. Roll the dough in ¾" balls and roll them in the remaining ½ cup of granulated sugar.
7. Line a baking sheet with parchment paper. Place the cookies on the baking sheet, spaced 2 to 3 inches apart. Slightly flatten each cookie.
8. Bake the cookies for about 12 minutes, until they are golden brown and set around the edges, but still soft inside. Remove from the oven, cool for 5 minutes and then removed them from the baking sheet and place them on a cooling rack.

Yield: About 36 cookies

# HOMEMADE REESE'S BARS



## INGREDIENTS

- 1 cup butter, melted
- 2 cups graham cracker crumbs
- 2 cups powdered sugar
- 1 cup creamy peanut butter

## TOPPING

- 1 ½ cups semisweet chocolate chips
- ¼ cup creamy peanut butter

## PREPARATION

1. In a medium bowl, stir together melted butter, graham cracker crumbs, powdered sugar and peanut butter.
2. Press firmly onto the bottom of a 9 x 13 inch pan.
3. In a microwave, or on the stove, melt chocolate chips and peanut butter, stirring occasionally until smooth. When melted, spread chocolate/peanut butter mixture over the crumb crust.
4. Chill for one to two hours.
5. Cut into large or small pieces with a hot, dry knife (Put boiling water into a cup, dip a sharp knife into the hot water, remove and dry). Slowly cut the chocolate bars so that they do not tear. Keep knife hot and dry.
6. Refrigerate bars, in a covered container, for up to one week.

## Ricciarelli: Chewy Italian Almond Cookies



### INGREDIENTS

2 egg whites	¼ tsp. baking powder
Drop of lemon juice	1 tsp. orange zest
2 ¼ cups almond flour	1 Tbs. almond extract
1 ¾ cups powdered sugar	1 tsp. vanilla extract
1 pinch salt	½ cup powdered sugar for coating cookies

### PREPARATION

1. In a mixing bowl, beat egg whites and lemon juice together until stiff peaks form. Set aside.
2. Using a fine mesh sieve, sift together, almond flour, 1 ¾ cups of powdered sugar, salt and baking powder. Gently fold 1/3 of the dry ingredients into the egg whites. When incorporated, fold in another 1/3 and then the final 1/3. The dough will become sticky.
3. Fold in orange zest, vanilla and almond extracts.
4. Line a baking sheet with parchment paper. Roll dough into 1" balls, and then roll cookies into remaining ½ cup powdered sugar. Coat well. Shape into ovals and arrange on baking sheet about 1 ½" apart.
5. Leave at room temperature for about an hour or until the tops have dried out and formed a shell. Pre-crack the shell by squeezing the cookies slightly from opposite corners.
6. While the cookies are air-drying, preheat the oven to 300°.
7. Bake cookies for 18-20 minutes. Cool, then store in an airtight container. Makes approximately 20 cookies