

SCHRAMSBERG

RECIPE

GINGER COOKIES

*Submitted by
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PAIR WITH:

CRÉMANT DEMI-SEC

INGREDIENTS

1/2 cup crystalline ginger, finely chopped

1/4 cup sugar

1/4 cup brown sugar

6 Tbsp butter, room temperature

1/4 cup unsulfured molasses

1 large egg

2 cups all purpose flour

1/2 tsp. baking soda

1/2 tsp. Sea Star sea salt

1/2 tsp. ground black pepper

3/4 tsp. ground cinnamon

1/2 tsp. each ground clove,
ginger and nutmeg

Superfine sugar to coat



PREPERATION

- Preheat oven to 350 degrees.
- In food processor whirl ginger and sugar until finely ground.
- Beat butter and brown sugar in large mixing bowl until fluffy.
- Add ginger mixture, molasses and egg, and mix to blend.
- In separate bowl, combine dry ingredients.
- Add to butter mixture and mix well.
- Cover dough and chill until firm to the touch, about 1 hour.
- Shape dough into large balls of about 2 Tbsp each.
- Flatten slightly and roll in sugar to coat.
- Place balls 2-3 inches apart on nonstick baking sheet.
- Bake until slightly browned, about 12-15 minutes.
- Transfer to racks to cool.
- Serve or store in airtight container for up to one week, or may be frozen.