

Heather's Orange-Sablé Ginger Cookies

From CSR: As always, I'm printing Heather's recipe verbatim below. My notes: 1) Keep in mind that the dough has to chill in the fridge for 3 hours before you bake the cookies. 2) The recipe calls for "finely chopped crystallized ginger." I'd revise that to say very finely chopped crystallized ginger, if only because the orange flavor is so subtle and the ginger flavor so powerful that the latter will overwhelm the former if your chunks are too large. (And don't even think about using a food processor on the ginger. I made that mistake with a small portion and it gummed right up into a solid ball. Practice those knife skills and aim for tiny dice.) 3) I'd also recommend flouring your hands before patting out the dough and using the parchment to your full advantage.

From Heather: This is adapted from a Martha Stewart recipe from years ago.

1 ¼ c. whole blanched almonds
1 c. powdered sugar
¾ c. (1 ½ sticks) butter
3 T. finely grated orange zest
1 large egg
1 T. freshly squeezed orange juice
1t. pure orange extract
1 ½ c. all-purpose flour
6 ounces finely chopped crystallized ginger

1. Place almonds and sugar into food processor and process until mixture resembles coarse cornmeal. Set aside.
2. Put butter and zest into mixer with paddle attachment and beat until light and fluffy – 2-3 minutes.
3. On low, add almond/sugar mixture; beat until combined, 10 to 15 seconds.
4. Add egg and orange juice, and extract; combine.
5. Add flour; combine.
6. Place 2 12 x 16" pieces of parchment on work surface. Divide dough in half and form each into a rough log over the parchment.
7. Fold parchment over dough, roll and press into a 1 ½' cylinder.
8. Wrap and chill at least 3 hours.
9. Heat oven to 350.
10. Line 2 baking sheets with parchment.
11. Spread ginger on work surface, unwrap dough and roll over the ginger to coat.
12. Cut logs into ¼" rounds, place on baking sheets, spaced 2" apart.
13. Bake until edges turn slightly golden brown, about 11 minutes.
14. Transfer to wire rack and let cool.