Sweets Contest Entry Form - Submission #1649

Date Submitted: 9/16/2020

Name*
Cindy Bryson

Address*

City*

Zip Code*

Email Address

Please Mark Your Category*
- Cookies
- Candies
- Cakes
- Pies

Title of Entry*
"Gran Gran" Ginger Cookies

Prep Time*
30 minutes

Cooking Time*
14 minutes

Serves/Makes*
40 cookies

Ingredients*
2 cups sugar 1 cup Steen's Cane Syrup 1 cup Smart Balance buttery spread 2 tsp allspice 2 tsp ground ginger 2 tsp ground cloves 3 tablespoon Cocoa 1 cup buttermilk white flour - 6 cups + more 2 level tsp baking soda

Recipe*
Preheat oven to 400 degrees In mixing bowl combine: 2 cups sugar 1 cup Steen's cane syrup 1 cup Smart Balance buttery spread(softened) Add: 2 tsp allspice 2 tsp ground cloves 2 tsp ground ginger 3 tablespoons cocoa Mix well by hand. On the side: dissolve 2 level teaspoonfuls baking soda in 1 cup buttermilk. Stir briskly over the other mixture and add to it, mixing thoroughly. Add 6 cups of flour one at a time, stir thoroughly. (I mark down each cup as I add them so I don't forget how many cups I've added) Put about 1/3 of mixture at a time on a sheet of floured wax paper. Knead in more of the flour if dough not quite stiff enough. Make into a bar about 1 1/2" high and 2 â€œ wide and cut into 1/2 â€œ slices. Roll each slice in flour. Dip top of each slice in sugar. Place cookie slice on oiled cooking stone or sheet pan. (Cooking stone works best.) Repeat with each 1/3 of batter. Or you may freeze other two-thirds of batter in plastic bag for cookies later. Bake at 400 degrees for 14 minutes.

Provide a Photo of Your Dish!
DFAC1781-C569-4C02-8047-A09200A1BD9A.jpeg
A picture is not required, but it is encouraged!