

Ginger and Citrus Short Pastry Cookie

Serves: 60 – 80 cookies

INGREDIENTS:

3 1/3 cups Weisenberger whole wheat pastry flour
1 2/3 cups Rice flour
1 1/2 cup Cane sugar
1 1/4 cup JD Country Milk Butter
1 pinch of salt
2 Duncan Farms eggs
To flavor the cookies:

Sprinkle of raw cane sugar
2 organic oranges
ground cinnamon
4 organic mandarins
fresh ginger
2 organic lemons
cardamom berries (Optional)

DIRECTIONS:

1. Put the flours on a wooden working surface and make a well in the center. There add the raw cane sugar, a pinch of salt and the butter at room temperature, diced.
2. Work quickly with your hands the flour with the butter to form a crumbly dough that will look like grated Parmesan cheese.
3. Beat the eggs with a fork for a few seconds in a dish, pour them over the crumbs and compact the dough with your hands, then roll out the dough between two sheets of waxed paper and let the short pastry cool in the fridge for at least an hour.
4. Divide the dough into three equal parts.
5. Dust the dough with some flour and roll it out with a rolling pin into a 1/4 inch thick rectangular sheet of pastry, then sprinkle it with 2 tablespoons of raw cane sugar, the grated peel of two oranges and a dusting of ground cinnamon. Flavor the other pastry sheet with the grated peel of 4 mandarins and an inch of grated fresh ginger root, the last one with lemon zest and crushed cardamom seeds.
6. Roll the pastry on itself, wrap each pastry roll with parchment paper and refrigerate for at least two hours, or overnight.
7. Preheat the oven to 180 degrees.
8. Cut the pastry rolls into 1/4 inch thick cookies, as shown in the photos, place them at a distance on a baking tray lined with parchment paper and bake them for about 15 minutes, until they are lightly browned.

Found on Grasshopper Delivery Website adapted from Juls Kitchen