

Sweets Contest Entry Form - Submission #1649

Date Submitted: 9/16/2020

Name*

Cindy Bryson

Email Address

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Address*

City*

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Zip Code*

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 tablespoonfuls 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" wide and cut into 1/2" 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!

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A picture is not required, but it is encouraged!