

# Crisp Spiced Cookies

Prep Time: 40 minutes - 90 minutes (depends on whether you choose to use a cookie cutter)

Cook Time: 5 minutes - 7 minutes (May differ based on thickness)

Cooling Time: 20 minutes or 80 minutes (if you wish to package them on the same day)

Servings: 30

Serving Size: 2 (2-3 Inch) flower shaped cookies or 5 (1x1.5 Inch) rectangle cookies

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## Ingredients:

1 Cup Soft Red Winter Wheat Flour

⅓ Cup Long Grain Rice Flour

⅛ tsp. Illinois Blue Corn Flour

⅓ Cup Molasses

2 Tbsp. Brown Sugar

4 Tbsp. Softened Butter

1 tsp. Honey

½ tsp. Lemon Juice

½ tsp. Cinnamon

⅛ tsp. Allspice

⅛ tsp. Nutmeg

¼ + ⅛ tsp. Ginger

¼ tsp. Salt

¼ tsp. Black Pepper

¼ + ⅛ tsp. Ground Clove

¼ tsp. Baking Powder

⅓ Cup Powdered Sugar (Optional)

## Directions:

1. Cream the butter and brown sugar together until it lightens in color.
2. Add the molasses and whip quickly for a minute until all the ingredients are well incorporated and the color lightens again. Add lemon juice and honey.
3. In a separate bowl add long grain rice flour, corn flour, winter wheat flour, ginger, cinnamon, clove, all spice, black pepper, nutmeg, salt, and baking powder. Stir until it is well mixed.
4. Slowly add all of the dry ingredients to the wet. Mix until the dough comes together, once it does, stop. Be careful not to overmix. Overmixing will create gluten and make the cookie tough.
5. Preheat the oven to 375 degrees fahrenheit.
6. Place the dough on a sheet of parchment. Over the top, add plastic wrap. This allows for the cookies to be rolled thinly without the use of additional flour, which can also make the cookies tough. Roll until it is as thick as a dime or thinner until you can see the parchment paper underneath.

7. Carefully, take off the top plastic wrap. Choose to do either step 8 or step 9. Step 9 will save you time, but won't be the prettiest. Step 8 will take longer, but will be more attractive.
8. Using a cookie cutter, press the cutter into the dough trying your best to fit as many as possible. Do not try to remove the cookies from the parchment paper. The dough will be super delicate and the slightest movement will cause the cookie cutout shape to be misshapen. Scrape the dough around the cutouts and remove it. You can reroll this scrap dough and repeat the procedure.
9. (Skip if you chose to do step 8) Cut the dough into a rectangle. Save the scraps to reroll. Using a paring knife. Slice lines through the dough to make cookies that are 1.5 inch x 1 inch. They can be a bit bigger, however if they are too big the middle may not bake evenly, where the sides will overbake and the middle will underbake. Reroll the scraps into another rectangle and repeat the procedure.
10. Place the parchment paper with the cookies onto the baking sheet. Put into the preheated oven.
11. Bake for five minutes until the edges are beginning to lightly brown.
12. Cool on the baking sheet for five minutes and then move to a cooling rack to continue to rest for fifteen more minutes.
13. Test the cookies. They should easily snap when you break them in half. They should be crunchy, light, and thin. The cookies are underbaked if you try to break them in half and they rip as opposed to snap. They can also be deemed underbaked if they are chewy at all. They are overcooked if you can taste a slightly burnt flavor or if they are hard to bite through.
14. If they are underbaked, there is an easy fix. Place them back in the oven for a few minutes until the edges lightly brown. Even if you discover that they are soft after a day, this solution can still be used.
15. (Optional) Dust the cookies with the powdered sugar for an aesthetic touch.
16. Consume or cool for an hour more before packaging.
17. Best if eaten fresh, but they can also be stored in an airtight container for up to two weeks.