

Chez Panisse Gingersnaps*

**SPICE
TRAVELER**
Prescott, AZ

2 sticks unsalted butter, softened	1/2 t salt
1-1/4 C sugar	3 t Saigon Cinnamon
1/2 t vanilla	3 t Ginger, dried, ground
2 eggs	2 t Ginger, candied, chopped small
1/3 C molasses	1/4 t Black pepper, ground fresh
3 C all-purpose flour	
2-1/2 t baking soda	

Cream butter and sugar until very soft and fluffy. Add vanilla and eggs, and beat until fluffy. Add molasses and beat until well-combined. Add the dry ingredients and mix until it all just comes together.

Line a 9" x 5" loaf pan with plastic wrap, leaving about 2" hanging over the sides. Tip the dough mixture into the pan, pressing it to pack in tightly, and try to get the top as smooth as possible. Cover with the overhanging plastic and freeze until firm, preferably overnight.

Remove 'brick' of dough from the pan. Slice into very, very thin slices, not more than 1/8". Place each slice on a parchment-lined cookie sheet and bake at 350° for 11-12 minutes until the edges start to brown slightly. Let cool before removing from pan.

NOTE: These are unbelievably easy to make and you can easily slice off just enough cookies at a time, and keep the rest of the brick in the freezer! We've found it's better to cut each slice in half to make a nicer-sized cookie. And...don't worry, they are supposed to have an uneven, "rustic" look to them. Humble looking cookie...amazing taste!

Captain's Note:

**We added a bit of candied ginger for punch, but otherwise, these are true to the ones at the famed Chez Panisse restaurant in Berkeley, CA.*

Erin Van Patten 2012