



# GAIL'S GINGER COOKIES

## INGREDIENTS

- 3/4 cup unsalted butter softened
- 1 cup sugar
- 1/4 cup light molasses
- 1 egg
- 2 cups flour
- 2 tsp. baking soda
- 1 tsp. each of cinnamon, cloves and ginger
- 1/2 tsp. salt

---

## INSTRUCTIONS

1. Cream butter and sugar. Add molasses and egg; beat well.
2. Sift together flour, baking soda, spices and salt.
3. Add creamed sugar + sugar mixture.
4. Mix well then chill dough.
5. Preheat oven to 350°F.
6. Shape into 1" balls and roll in granulated sugar.
7. Place on lightly greased cookie sheet and bake for 5-7 minutes until tops crack.





# CARLA LALLI MUSIC'S ROSEMARY SHORTBREAD

BY FOOD 52

## INGREDIENTS

- 1 1/2 cups (180g) unbleached all-purpose flour
- 1/3 cup (43g) rice flour
- 1/2 teaspoon kosher salt, plus more to taste
- 2 tablespoons fresh rosemary, finely chopped
- 1 cup (2 sticks, 1/2 pound, or 227g) unsalted butter, room temperature
- 1/2 cup plus 1 tablespoon (112g) granulated sugar, divided
- 2 teaspoons finely grated grapefruit zest
- Flaky sea salt, for topping

## INSTRUCTIONS

1. Line a 8 x 8-inch (20 x 20cm) baking pan (preferably glass) with parchment paper, leaving overhang on two sides. Whisk together all-purpose flour, rice flour, rosemary, and salt; set aside.
2. Combine the butter, 1/2 cup (100g) sugar, and grapefruit zest in the bowl of a stand mixer and beat with paddle attachment on medium-high speed until light and fluffy, 2 to 3 minutes, scraping down bowl as needed.
3. Add reserved flour mixture. Beat on low speed until crumbly, then increase speed to medium and beat until well combined, scraping down bowl as needed, about 2 minutes more. Transfer dough to prepared pan, then use an offset spatula to spread and press dough evenly into pan, smoothing top. Chill until firm, 1 hour.

*Continued on next page*





## INSTRUCTIONS (CONT'D)

4. Preheat oven to 375°F (190°C). Prick shortbread all over with a fork. Sprinkle evenly with remaining 1 tablespoon sugar, then sprinkle flaky salt over. Bake until golden brown around edges and evenly golden on surface, 30 to 35 minutes.
5. Remove from oven and immediately cut shortbread (still in pan) into four 2"-wide strips lengthwise. Rotate pan 90° and make eight 1-inch (2.5cm)-wide cuts perpendicular to the first ones to make 32 rectangular cookies. Let sit 10 minutes, then run a thin spatula around edges so that cookies don't adhere to pan as they cool. Let cool completely in pan.
6. Using parchment, lift cookies out of pan and retrace cut marks if necessary to separate cookies.
7. **Do Ahead:** Cookies can be baked, cut, and cooled 1 week in advance. Transfer (on parchment) to an airtight container and store at room temperature, or freeze for up to 3 months.





# BRÛLÉED BOURBON- MAPLE PUMPKIN PIE

## BY BON APPÉTIT

### INGREDIENTS

#### Chocolate Pie Dough

- ¼ cup plus 1 Tbsp. Dutch-process unsweetened cocoa powder
- 3½ tablespoons granulated sugar
- 1 teaspoon kosher salt
- 1¼ cups plus 1 Tbsp. all-purpose flour, plus more for dusting
- 6 tablespoons (¾ stick) chilled unsalted butter, cut into pieces
- 2 tablespoons chilled vegetable shortening, cut into pieces
- 1 large egg yolk
- ½ teaspoon apple cider vinegar

#### Filling and Assembly

- All-purpose flour (for dusting)
- 4 large eggs
- 1 15-oz. can pure pumpkin purée
- ¼ cup sour cream
- 2 tablespoons bourbon

- 1 teaspoon ground cinnamon
- ½ teaspoon kosher salt
- ¼ teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- ⅛ teaspoon ground allspice
- ⅛ teaspoon ground mace (optional)
- ¾ cup pure maple syrup, preferably grade B
- ½ vanilla bean, split lengthwise, or 1 tsp. vanilla extract
- 1 cup heavy cream
- 2 tablespoons granulated sugar

#### Special Equipment

- Kitchen torch

*Continued on next page*







## INSTRUCTIONS

### Chocolate Pie Dough

1. Pulse cocoa powder, granulated sugar, salt, and  $1\frac{1}{4}$  cups plus 1 Tbsp. flour in a food processor to combine. Add butter and shortening and pulse until mixture resembles coarse meal with a few pea-size pieces of butter remaining. Transfer to a large bowl.
2. Whisk egg yolk, vinegar, and  $\frac{1}{4}$  cup ice water in a small bowl. Drizzle half of egg mixture over flour mixture and, using a fork, mix gently just until combined. Add remaining egg mixture and mix until dough just comes together (you will have some unincorporated pieces).
3. Turn out dough onto a lightly floured surface, flatten slightly, and cut into quarters. Stack pieces on top of one another, placing unincorporated dry pieces of dough between layers, and press down to combine. Repeat process twice more (all pieces of dough should be incorporated at this point). Form dough into a 1"-thick disk. Wrap in plastic; chill at least 1 hour.
4. **Do Ahead:** Dough can be made 2 days ahead. Keep chilled, or freeze up to 3 months.

### Filling and assembly

5. Roll out disk of dough on a lightly floured surface into a 14" round. Transfer to a 9" pie dish. Lift up edge and allow dough to slump down into dish. Trim, leaving about 1" overhang. Fold overhang under and crimp edge. Chill in freezer 15 minutes.
6. Place a rack in middle of oven and preheat oven to 350°. Line pie with parchment paper or heavy-duty foil, leaving a 1½" overhang. Fill with pie weights or dried beans. Bake until crust is dry around the edge, about 20 minutes. Remove paper and weights and bake until surface of crust looks dry, 5-10 minutes. Brush bottom and sides of crust with 1 beaten egg. Return to oven and bake until dry and set, about 3 minutes longer. (Brushing crust with egg and baking will prevent a soggy crust.)

*Continued on next page*





## INSTRUCTIONS (CONT'D)

### Filling and assembly

7. Whisk pumpkin purée, sour cream, bourbon, cinnamon, salt, ginger, nutmeg, allspice, mace, if desired, and remaining 3 eggs in a large bowl; set aside.
8. Pour maple syrup in a small saucepan; scrape in seeds from vanilla bean (reserve pod for another use) or add vanilla extract and bring syrup to a boil. Reduce heat to medium-high and simmer, stirring occasionally, until mixture is thickened and small puffs of steam start to release, about 3 minutes. Remove from heat and add cream in 3 additions, stirring with a wooden spoon after each addition until smooth. Gradually whisk hot maple cream into pumpkin mixture.
9. Place pie dish on a rimmed baking sheet and pour in filling. Bake pie, rotating halfway through, until set around edge but center barely jiggles, 50–60 minutes. Transfer pie dish to a wire rack and let pie cool.
10. Just before serving, sprinkle pie with sugar and, using a kitchen torch, brûlée until sugar is melted and dark brown.
11. **Do Ahead:** Pie can be baked 1 day ahead (do not brûlée). Cover and chill.

