Baker #4 - Shannon McCullough

Goody Goody Gumdrops

Story:

When my many siblings and I were very young, and we thought something good was happening, like getting a new toy, a treat to eat, or a parent's permission for something we wanted, we always expressed our delight by chanting "goody goody gumdrops". So, one Christmas when our Grandmother first arrived with "Spice Drop" cookies, we all thought we were hilariously funny as we collectively, loudly, and repeatedly chanted "goody goody gumdrops" until our parents made us stop! Grandma loved our reaction so "Spice Drop" cookies became a permanent part of our holidays. Grandma's cookies were tasty… but also dark brown and lumpy, truly not much to look at! I wanted to keep our holiday tradition AND have a pretty cookie. Thus, these newly created spice drop cookies I've delightedly named **Goody Goody Gumdrops**.

Recipe:

Yield: 24 cookies

Ingredients:
120 grams "Spice Drops" (a spicy version of regular gum drops)
1/4 cup granulated sugar
¾ cup almond flour
¾ cup all-purpose flour
¼ tsp. baking soda
½ tsp. salt
½ cup unsalted butter, room temperature
½ cup powdered sugar
1 egg white from a room temperature, x-large egg
¾ tsp. vanilla

Directions:
1) Cut each spice drop into quarters and place in a bowl with the 1/4 cup granulated sugar. Toss until all cut sides of gumdrops are coated in sugar thereby preventing them from sticking together. Reserve the sifted sugar for later.
2) In a separate medium bowl, whisk together the almond and all-purpose flours, baking soda, and salt until thoroughly combined. Add the cut gumdrops to the dry ingredients and stir to distribute throughout.
3) In the bowl of a stand mixer with paddle attachment, blend together the butter and powdered sugar, scraping sides of bowl as needed. Add the egg white along with the vanilla and mix until blended, (It will look a bit separated, but it comes together in the next step.)
4) Add half the flour/gumdrop mixture to the wet ingredients and when almost incorporated, add the remaining half. Mix only until the dough just comes together.
5) Place dough in a small bowl, cover with plastic wrap and refrigerate for at least 4 hours.
6) When ready to bake, place a rack in the middle of the oven and heat the oven to 350 degrees.
7) Remove the dough from the refrigerator and shape it by Tablespoonsful into balls. Dip the top of each ball into the reserved granulated sugar and place sugar side up 2 inches apart on a baking sheet covered with parchment or a silpat. Using the bottom of a glass, press each ball into a circle about ½ thick.
8) Bake 18-20 minutes until the cookies are lightly browned. Remove to a cooling rack.