

## Baker #6 - Kirsten Kaplan

### Community Holiday Cookie

#### Story:

This is a story not about this cookie's past, but about its future. I wanted a cookie that is easy to bake with everyday ingredients, such that bakers across Community Loaves will be inspired to bake a batch (or several), even if they haven't been active lately. This cookie will foster community during its creation (as it is a good bake/decorating cookie with kids, friends, or other Community Loaves bakers). It will also hopefully strengthen community and joy amongst those who receive it. While this isn't a cookie that has a story in my past, I hope it brings cherished memories for Community Loaves bakers and the community that receives them.

#### Recipe:

##### Ingredients:

2 sticks unsalted butter  
1/2 cup granulated sugar  
1/2 tsp salt  
4 tsp finely chopped fresh rosemary (or TBD dried rosemary)  
Zest of half a lemon (~1 tsp)  
1/2 tsp vanilla  
2 1/4 cup flour

##### Chocolate drizzle/dip:

2 oz dark chocolate  
Small sliver butter  
Sea salt flake

##### Steps:

1. Cream the butter and sugar until light and fluffy.
2. Add the rosemary, vanilla, salt, and lemon zest and mix until incorporated.
3. Slowly add the flour and mix just until incorporated (feel free to get the last little bit with a hand-knead).
4. Shape the dough into 2 round logs (or other shaped-logs of choice), cover in plastic wrap (or something more eco friendly like bees wrap), and chill in the fridge for 1 hr (or longer).
5. Preheat the oven to 350 deg F. Working with one log at a time, use a sharp knife to cut the log into 1/4-1/2 in thick slices. Alternately, you can roll the dough out and use a cookie cutter to cut them to desired shapes.
6. Place the slices on a cookie sheet, and bake the cookies for 10-12 min, until lightly golden in color.
6. Let cool for 1 min on the baking sheet, then transfer to a wire rack to cool completely.
7. Melt the chocolate (and a little bit of butter) however you prefer. Dip one side of the cookies in the chocolate (or drizzle the chocolate on top). Optionally sprinkle the molten

chocolate lightly with sea salt and more lemon zest. Let cool completely and serve, or freeze for later.