

Baker #7 - Randy Cummings

Turkish Ginger Lime Delight

Story:

Sounds lovely, don't they? I thought so, too.

I have been baking since I was 14. I have been baking cinnamon rolls, pies and other goodies since. It has been in the past dozen years or so, I began earnestly baking bread. About 6 years ago, I stumbled upon a bread recipe book that would change my life. The Bread Bible by Mary Levy Beranbaum. I devoured (pardon the pun) the "bible by working my way through most of the recipes. It was because of this book, I have been able to get closer to mastering the craft.

I have since acquired The Cake Bible, The Pie and Pastry Bible and the Baking Bible. All by Mary Levy Beranbaum. I recently acquired The Cookie Bible. And I could think of no better way to show my appreciation to Ms. Beranbaum than to enter this contest with a cookie recipe from this "bible".

After several different recipes (all very good) I chose the Turkish Ginger Lime Cookie recipe for its simplicity and flavor. The busy baker will have no problem throwing together these delectably divine cookies and bringing smiles to their family. Enjoy!

Recipe:

Turkish Ginger Lime Delight – Makes (14) – 2¼ inch round cookies

Preheat the oven to 325 F Baking time: 15-20 Minutes Special Equipment: 2 in. cookie cutter

Dough: Makes 250 grams

Unsalted Butter	50 g	3½ tablespoons
Lime zest finely grated x 2	4 g	2 teaspoons (loosely packed)
Cairnspring Espresso T-85	105 g	¾ cup leveled off plus 1½ tablespoons
Baking Powder	3.4 g	¾ teaspoons
Fine sea salt	1/8 tsp	
Fresh ginger	9 g	½ tablespoon (grated)
1 Large egg yolk	19 g	½ tablespoon plus ½ teaspoon
Granulated sugar	25 g	2 tablespoons
Powdered sugar	40 g	¼ cup leveled off plus 2 tablespoons

30 Minutes before making the dough:

1. Butter should be at room temperature.
2. Wash lime with dishwashing soap, rinsed and dried.
3. In a medium bowl, whisk: flour, baking powder and salt.
4. Use a fine Microplane grater to grate the ginger into a small bowl. ½ tablespoon. Cover and set on counter.
5. Make sure the egg yolk reaches room temperature.

Make the Dough:

1. Use a fine Microplane grater to grate the lime zest into the bowl of a stand mixer.
2. Add the granulated sugar and, with your fingers, rub it into the lime zest.
3. Add the butter and powdered sugar to the bowl. Attach the flat beater and beat on low speed until the sugar is incorporated. Raise the speed to medium and beat for 2 to 3 minutes, until lighter in color and fluffy.
4. Add the grated ginger and egg yolk and beat until incorporated. Scrape down the sides of the bowl.
5. Add the flour mixture and beat on low speed just until it is incorporated and the large clumps form, scraping down the sides of the bowl as needed.
6. Remove the bowl from the stand and use your hand to press the dough together. Into a large ball.

Roll and Cut the Dough:

7. Set the dough on a piece of plastic wrap and top it with a second piece of plastic wrap. Press down to flatten it and then roll to 1/4" thick.
8. Refrigerate for 1 to 2 hours or until firm enough to cut out the cookies.
9. Cut out the cookies and place them a minimum of 1" apart. Using plastic wrap, form the leftover cooking dough then flatten. Place back into the fridge until the dough is firm enough to roll and cut. Continue until you have used all of the dough.
10. Refrigerate the cookie sheet for 20 to 30 minutes, up to 1 hour.

Preheat the oven:

11. Using the middle rack, bake for 10 minutes. Rotate the cookie sheet halfway around. Continue baking for 5 to 10 minutes or until the cookies are golden around the edges.
12. Set the cookie sheet on a wire rack and use a thin pancake turner to transfer the cookies to another wire rack. Cool Completely.

STORE: Airtight: room temperature, many days.