



SKYE BLUE

Kitchens

CHOCOLATE DIPPED GINGER AND POLENTA COOKIES

Preheat oven to 170°C fan bake. Line two baking trays with baking paper.

What you need:

80g of The Baking Bag
120g fine instant polenta
1 TBS soft brown sugar
1 TBS caster sugar
1 egg @ room temperature
½ tsp vanilla extract or paste
1 tsp ground ginger, optional
75g butter, cubed @ room temperature (note 1)

50g uncrystallised ginger, finely chopped
100g 70% dark chocolate, chopped roughly
40g butter, cubed (note 1)



To Make:

In a large bowl add all the dry ingredients except the chopped ginger. Stir well to combine. Rub in the butter with your fingertips until it resembles fine breadcrumbs. Mix together the egg and vanilla, then add to the mix along with the chopped ginger and stir together to form a soft dough. Rest in the fridge for 15 minutes. Roll walnut size pieces of the dough into balls. Place them on the trays. The mix is a little sticky so flatten with damp fingertips. Bake for 10-15 minutes (ovens will vary) until crispy around the edges and golden. Cool on the tray for 5 minutes then transfer to a wire rack until completely cool.

Prepare the chocolate: Add the chocolate and butter to a small bowl. Set over a small pan of simmering water (make sure the bowl doesn't touch the water). Leave to melt, stir occasionally. One at a time dip the cold cookies into the melted chocolate enough to cover each one in half then place on a board covered with baking paper. Cool in the fridge until the chocolate has set.

Store the cookies in an airtight container in the fridge. Makes 12-14 approx.

Note:

1. For dairy free use non dairy spread of choice. I used Nuttelex Buttery.

Tip: Cookies freeze well and are delicious eaten straight from the freezer. Roll the dough into smaller balls and you can make up to 24 mini cookie bites. I used Buderim Naked Ginger which is gluten free.

*Adapted from a Dish magazine recipe