

LEMON-GINGER COOKIES

makes about 2 dozen cookies

With the delicate charm of little sand dollars and a kiss of ginger, these subtly flavored cookies beg to be packed in your picnic basket or served alongside bowls of tropical sorbet. I like to make them on the crunchy side, but if you prefer your cookies chewy, reduce the baking time by 3 minutes.

½ cup (1 stick) unsalted butter
1 cup packed golden brown sugar
1 large egg
¼ cup sour cream
1 teaspoon lemon extract
1 teaspoon vanilla extract
1 teaspoon grated lemon zest
1¾ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
½ teaspoon kosher salt
1 teaspoon ground ginger
3 tablespoons minced candied ginger

1. Preheat the oven to 350°F. Lightly grease 2 baking sheets.
2. In a food processor or electric mixer, beat together the butter and brown sugar until light in color. Add the egg, sour cream, lemon and vanilla extracts, and lemon zest and beat until light and fluffy.
3. In a large bowl, sift together the flour, baking soda, cream of tartar, salt, and ground ginger. Add the butter mixture along with the candied ginger, and mix until blended thoroughly.
4. With floured or moistened fingers, drop by tablespoonfuls about 2 inches apart onto the prepared baking sheets. Shape the cookies into balls and flatten them down slightly with the palm of your hand.
5. Bake for 12 to 15 minutes, or until the cookies are set and lightly colored. If you wish, carve sand dollar–like slits into the cookies with the tip of a knife before they cool. Cool on a wire rack. The cookies will keep for up to 3 days in an airtight container.

