

## BRINGING CRISP COOKIES BACK TO LIFE

To keep cookies crisp, store them in an airtight container, adding a cracker crisper if it's particularly

humid out. To re-crisp cookies that have gone soft, bake them in a preheated 300°F oven for 3 to 5

minutes; remove them from the oven, allow them to cool, and they should be crisp again.

# Molasses-Rye Snaps

YIELD: 46 cookies

BAKING TEMPERATURE: 350°F

BAKING TIME: 14 to 16 minutes

*Molasses and rye have a natural affinity, and they join forces here in a thin, dark brown cookie that straddles the line between crisp and chewy: while its edges are crisp, it still has just the slightest “bend” at the center. These are a great accompaniment to homemade applesauce.*

- 1/2 cup (1 stick, 4 ounces) unsalted butter
- 3/4 cup (5 5/8 ounces) packed light or dark brown sugar
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground allspice
- 1 large egg
- 2 tablespoons (1 1/2 ounces) molasses
- 1 cup (3 1/2 ounces) whole spelt flour
- 1/4 cup (1 3/4 ounces) diced crystallized ginger (optional)
- 2/3 cup (2 1/2 ounces) white rye or medium rye (not pumpernickel) flour

Cream the butter, sugar, baking soda, salt and spices in a medium mixing bowl. Beat in the egg and molasses, scraping the bowl. The mixture will look curdled; that's OK.

Combine  $\frac{1}{2}$  cup of the spelt flour with the crystallized ginger, if using, in a mini food processor, and process until the ginger is finely ground. Add this mixture to the bowl, along with the remaining spelt flour and the rye flour, beating until smooth. Cover the bowl, and refrigerate the dough for 1 hour or overnight.

Preheat the oven to 350°F. Lightly grease 2 baking sheets or line with parchment paper.

Drop the dough by teaspoonfuls onto the prepared sheets. Bake the cookies, reversing the pans midway through (top to bottom, bottom to top), until they're an even, deep-golden brown, 14 to 16 minutes. At 14 minutes, they'll still have some significant chewiness; at 16 minutes, they'll be almost entirely crisp. Remove the cookies from the oven and allow them to cool for 5 minutes on the pan before transferring them to a rack to cool completely.

**NUTRITION INFORMATION PER SERVING (1 COOKIE, 13G):** 2g whole grains, 50 cal, 2g fat, 1g protein, 3g complex carbohydrates, 5g sugar, 1g dietary fiber, 10mg cholesterol, 42mg sodium, 35mg potassium, 18RE vitamin A, 7mg calcium, 183mg phosphorus.

**VARIATION: LIGHT AS AIR RYE SNAPS** *Divide the dough in half before chilling. Working with one half at a time, roll the dough  $\frac{1}{8}$  inch thick. Use a 2-inch cutter to cut rounds (or the shapes of your choice), and transfer them to the prepared baking sheets. Bake the cookies, reversing the pans midway through (top to bottom, bottom to top), and watching them carefully, 7 to 8 minutes. At 7 minutes, they'll be crisp with just the slightest bit of "bend"; at 8 minutes, they'll be totally crisp, with just the slightest bit of caramelized sugar flavor, a flavor some enjoy and some don't. Try to catch them right in between those two points. Remove them from the oven and cool them on the pan for 5 minutes before transferring to a rack to cool completely. Because these cookies are so thin, you'll get twice as many from the recipe.*

## STORING COOKIES

**Want to keep soft cookies soft?** Store them in a cookie jar or plastic container, including a sugar softener (a small chunk of terra cotta, which you soak in water

before adding to your brown sugar container) or a slice of apple. Want to keep crisp cookies crunchy? Store them in an airtight container. To freeze cookies for

long-term storage (up to 3 months), wrap in a zip-top plastic bag, expelling as much air from the bag as possible before sealing.