

# Caramelized White Chocolate Ginger Cookies

## Ingredients:

- $2\frac{3}{4}$  cups (385 g) Kim's gluten free flour blend 2 tsp baking powder
- 1 tsp kosher salt
- 1 tsp ground cinnamon
- 1 tsp ground ginger
- $\frac{1}{2}$  tsp ground nutmeg
- 14 tbsp (1 stick plus 6 tbsp or 198 g) butter, cold and cut into  $\frac{1}{2}$  inch pieces
- $\frac{1}{2}$  cup plus 2 tbsp (125 g) granulated sugar
- $\frac{1}{2}$  cup plus 2 tbsp (125 g) brown sugar
- 8 ounces (228 g) caramelized white chocolate
- 8 ounces (228 g) crystallized ginger, chopped
- 2 large eggs, cold

## Directions:

In a large mixing bowl, beat the butter on medium just to break up the large chunks. You're not looking to "cream" the butter.

Add both sugars and beat just until large pieces or crumbs form, about 30 seconds.

Add the ginger and white chocolate and mix just until combined.

In a medium bowl, combine the dry ingredients (flour blend, baking powder, salt, and spices). Add this slowly to the butter mixture and beat until crumbs form. It will look like wet sand.

Beat the eggs and pour into the bowl. Mix on low just until combined, about 15-30 seconds.

Dump the crumbs onto the counter and use your hands to pack the dough together slightly. Form irregular, large golf ball sized balls by gently packing them between your hands (don't roll them around to smooth out. They should be very rocky and irregular looking).

Freeze the dough balls for at least 2 hours.



Place a large baking sheet lined with parchment or a silicone baking mat onto the middle rack of your oven and preheat the oven to 375° F. Carefully place dough balls onto hot baking sheet. Bake for 16-18 minutes, or until light golden brown.

Allow to cool on wire rack before serving.

#### **NOTES:**

Unbaked cookies can be frozen for up to 3 months.

To make smaller cookies, form dough into the size of golf balls. Freeze as directed. Bake for only 10-12 minutes.

Baked cookies will keep in a lidded container at room temperature for 4-5 days.

A recipe from Kim Thomas of <https://www.letthemeatgfcake.com/>