

Celebrating And Improving The Delicious Tradition Of Gingerbread

(NAPSA)—Gingerbread can be a crisp, flat cookie or a delicately spiced cake but it always contains the spice ginger.

While small gingerbread cakes were eaten to celebrate the winter solstice in Europe, the specific word gingerbread was not used to describe a cake until the 15th century.

It quickly became a popular recipe when bakers discovered that ginger helped preserve breads and pastry.

Settlers who made gingerbread in North America used local ingredients such as maple syrup.

Bakers have tried to perfect gingerbread recipes and making a few small changes can often result in a big transformation.

The baking experts at Argo Corn Starch and regional brand Kingsford's Corn Starch have turned gingerbread cookies to new ginger shortbread cookies with amazing results.

Many people may think of cornstarch as an essential ingredient in the creamiest sauces and fine gravies, but its benefits have been rediscovered in baked goods, such as shortbread cookies. Using the right blend of cornstarch and flour produces a softer shortbread cookie than when using flour alone.

Preparing and decorating this scrumptious new recipe for Ginger Shortbread Cookies may become one of your family's favorite indoor pastimes.

Ginger Shortbread Cookies

Prep Time: 30 minutes

Chill Time: 2 hours

Bake Time: 11 minutes

Yield: 3 dozen cookies

3 cups flour

1 cup light brown sugar



If you love gingerbread cookies, you will appreciate these Ginger Shortbread Cookies, a scrumptious version of the longtime favorite.

**¼ cup Argo Corn Starch or
Kingsford's Corn Starch**
1½ Tbsp dried orange peel
1 Tbsp ground ginger
1 Tbsp pumpkin pie spice
1 tsp. baking soda
½ tsp. salt
2 Tbsp. molasses
1 Tbsp. water
1 egg
**1 cup cold butter, cut into
1-inch pieces**
Icings, sugars and sprinkles

MIX flour, sugar, cornstarch, orange peel, ginger, pumpkin pie spice, baking soda and salt in a large mixing bowl. Whisk molasses, water and egg in small bowl; set aside.

POUR molasses mixture over flour; beat with mixer

until dough forms a ball. Knead for 2 to 3 minutes until smooth. Divide in half, wrap in plastic wrap. Chill a minimum of 2 hours.

CUT butter into flour mixture using a pastry blender or 2 knives until the mixture resembles coarse meal.

ROLL dough on lightly floured surface to ¼ inch thickness. Cut with cookie cutters. Place on baking sheets.

BAKE for 11 to 13 minutes in a preheated 350° F oven. Cool on wire racks.

DECORATE as desired with icings, sugars and sprinkles.

For baking and cooking tips and hundreds of recipes, visit www.argostarch.com.