

GINGER SABLES

adapted from Food 52

Makes about 60 cookies

Ingredients

½ pound unsalted butter, softened
½ cup packed light brown sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
½ teaspoon ground ginger
½ teaspoon salt
¾ cups finely chopped candied ginger

In the bowl of a stand mixer fitted with a paddle attachment, cream the butter, brown sugar and vanilla until light and fluffy.

In a medium bowl, whisk the flour with the ground ginger and salt. Add the flour mixture to the butter mixture and beat on low speed until just combined.

Add the candied ginger and beat for a few more seconds to incorporate.

Divide the dough in half and gently roll into two slim cylinders about 1½ inches in diameter. Wrap the cylinders tightly in plastic wrap and refrigerate for 2 hours.

When you are ready to bake the cookies, heat the oven to 350° F. At this point, if the cylinders have slumped or flattened at all, re-roll them a bit to make them perfectly round. Cut the cylinders into ¼-inch slices and arrange the slices 1 inch apart on baking sheets (use parchment paper if your baking sheets are dark). Bake the cookies until they are golden around the edges, 10 to 15 minutes. Cool for a few minutes on the baking sheets and then transfer the cookies to a rack to cool completely.