

MISS MILLER'S FAMOUS *Candied Ginger Apple Snaps*

INGREDIENTS-----

- 12 Tbsp salted butter, melted
- 1 cup granulated sugar
- ½ cup turbinado sugar
- ¼ cup molasses
- 1 egg
- 1¾ cups unbleached all-purpose flour
- ½ tsp ground cloves
- ½ tsp ground ginger
- ½ tsp ground cinnamon
- ¼ tsp ground nutmeg
- ½ tsp salt
- ½ tsp baking soda
- ⅓ cup candied ginger, minced
- ½ - 1 lb dried apple rings

PREPARATION-----

1. Preheat oven to 350°F.
2. Thoroughly mix melted butter, sugar, and molasses.
3. Lightly beat egg and add to butter mixture; mix well.
4. Sift the flour with all spices, salt, and baking soda. Add to the butter mixture; mix well. Mix in minced candied ginger pieces. Batter will be wet.
5. Refrigerate for 15-20 minutes for easier handling in the next step.
6. Roll a 1 oz. portion of dough into a ball, and roll in the turbinado sugar to fully coat. Repeat to make a total of (24) coated balls.
7. Place the cookie dough balls on a parchment-lined baking sheet, leaving 2" between the cookies. Cookies will spread during baking. A standard baking sheet should fit (9) cookies comfortably.
8. Bake for 5 minutes and remove from the oven.
9. Immediately place an apple ring on top of each cookie and bake for an additional 5 minutes, or until cookies start to darken and apple rings become toasted on the edges.
10. Remove from the oven while still soft. Let cool on the parchment for 3 minutes and then transfer to a cooling rack to cool completely.
11. Enjoy!

Makes 24 large, flat cookies



recipe by Bethany Miller for ShabbyFabrics

STUPID-GOOD BROWNED-BUTTER *Toffee Chocolate Chip* COOKIES

Makes about 24 large, flat cookies



recipe by Bethany Miller for *ShabbyFabrics*

INGREDIENTS-----

- ½ cup granulated sugar
- ¾ cup brown sugar, packed
- 1 tsp salt
- 8 Tbs unsalted butter
- 1-3 ice cubes
- 1 egg
- 1 tsp vanilla extract
- 1¼ cups all-purpose flour
- ½ tsp baking soda
- ½ tsp instant espresso powder
- ⅓ cup semisweet mini chocolate chips
- ½ cup crushed English toffee bits

PREPARATION-----

1. In a medium-large saucepan, melt the butter and cook, stirring occasionally, until the milk-solids toast to a dark brown and the butter becomes fragrant. Promptly remove from heat and transfer to a medium bowl. Let stand for 3 minutes.
2. Add one ice cube to the butter and stir to bring down the temperature of the butter. The butter may form a shell over the ice cube. Stir continuously to knock off the butter shell and reincorporate it into the butter. While stirring, add an additional 1-2 ice cubes, one cube at a time, until the butter becomes opaque and resembles soft peanut butter.
3. In a large bowl, cream together the sugars, salt, and butter until a paste forms with no lumps. This should resemble wet sand.
4. Mix in the egg and vanilla and incorporate until the mixture is homogeneous.
5. Sift in the flour, baking soda, and instant espresso powder and gently fold into the mixture until combined. Do not over mix.
6. Fold in the mini chocolate chips and toffee pieces. Chill the dough for 30 min - 1 hour.
7. Preheat oven to 350°F.
8. On a parchment-lined baking sheet, scoop 1.5 oz. portions onto the sheet, leaving at least 3 inches of space around the cookies. A standard baking sheet should fit (6) cookies comfortably.
9. Bake for 10-13 minutes, or until the edges just begin to brown. Promptly remove from oven and cool completely on a baking rack before eating.
10. Enjoy!