

We Make **PENLAND**

Penland Coffeehouse Lemon Ginger Cookies

Ingredients:

1 ½ c. sugar
¼ c. lemon zest
4 c. flour
½ tsp. baking powder
½ tsp. salt
3 sticks of butter, cold and cubed
¼ c. fresh lemon juice
2 large egg yolks
1 tsp. vanilla
1 tsp. lemon extract
1 c. chopped candied ginger
Turbinado sugar for rolling

Let's Get to It:

1. Preheat oven to 350 degrees.
2. In the bowl of an electric mixer, cream sugar, butter, and zest until zest is fully incorporated.
3. Add yolks, extracts, and lemon juice to sugar mixture.
4. In a separate bowl mix flour, baking powder, and salt. Add the flour mixture 1 cup at a time to the wet mixture, folding in the chopped ginger at the end.
5. Scoop, roll in turbinado sugar, and place on an ungreased cookie sheet with enough room to spread.
6. Bake 12-15 minutes until fragrant and slightly browned.

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THE Peanut Butter Cookies (gluten free!)

Ingredients:

1 c. sugar
1 egg
1 tsp. baking soda
1 tsp. vanilla
1 c. creamy peanut butter, warmed for easier combining
1 c. dry roasted peanuts (unsalted)
Turbinado sugar for rolling

Let's get to it:

1. Preheat oven to 350 degrees.
2. In a mixer, beat the sugar, egg, baking soda, and vanilla on high until fluffy and well emulsified.
3. Fold in peanut butter and peanuts.
4. Scoop, roll in turbinado sugar, and place on an ungreased cookie sheet. Press hatch design onto cookie with fork or use a meat tenderizer to flatten. Bake 12-16 minutes until lightly browned.

Thanks to Alena Applerose, Penland's baker extraordinaire, for sharing these recipes and translating them into slightly more home-friendly quantities!