



RECIPE OF THE MONTH

AUGUST 2009

Snappy Pineapple Sherbet Cookies

from The Dining Room at The Mount Washington Hotel

Begin by making the cookies first, then fill with sherbet and freeze while making the fruit compote



GINGER COOKIES

(makes 4 large cookie sandwiches, or 12 small sandwiches)

1 1/4 cups all purpose flour
2 tsp. ground ginger
1/2 tsp. baking soda
1/4 tsp. salt
3 ounces butter
1/2 cup sugar, plus 1/4 cup set aside
1 egg yolk
2 tbsp. molasses
2 tbsp. finely chopped crystallized ginger(optional)

- In small bowl, sift together dry ingredients
- In bowl of mixer, combine butter, sugar, egg yolk, and molasses. Mix in dry ingredients and crystallized ginger, if using.
- Scoop, using a 1 ounce scoop for small cookies, or a 3 ounce scoop for large cookies, and roll in reserved sugar to coat. Place on prepared cookie pans. Bake at 350 degrees for 12 - 18 minutes until cookies are flat, and evenly browned. Cool while making sherbet.

FRUIT COMPOTE

1 pound assorted dried fruits, such as cranberries, pears, and apricots
1 cup apple juice
1/2 tbsp. lemon juice
3 ounces sugar

- Cut the fruit into even sized pieces
- Combine apple juice, lemon juice and sugar in sauce pan and bring to a boil. Add the fruit and simmer 10 - 12 minutes until fruit is soft and sauce is syrupy. Sauce will thicken as it cools.



RECIPE OF THE MONTH

PINEAPPLE SHERBET

2 cups fresh pineapple

1/2 cup sugar

1 1/4 cups vanilla yogurt

2/3 cups heavy cream

- Cook pineapple with sugar over medium heat until sugar dissolves (5 minutes). Chill until cool.
- Blend together yogurt and heavy cream and add to pineapple mixture.
- Freeze in ice cream machine according to manufacturer's directions. Divide evenly among cookies to make sandwiches.
- Serve with warm or cold fruit compote.