

APRIL 2010

DOWNTOWN BAKERY & CREAMERY

SHARING RECIPES AND BAKING TIPS



SY AND HIS PONY OUT TO RUSTLE UP SOME GINGERSNAPS, 1935

VOL. 4
GINGERSNAPS
CHEESECAKE

HEALDSBURG, CA

GINGERSNAPS

YIELDS ONE 20 OZ. ROLL, APPROX. 36 COOKIES OR 3 CUPS CRUMBS

4 OZ (8 TBSP) UNSALTED BUTTER AT ROOM TEMPERATURE

3/4 CUP GRANULATED SUGAR

1 EGG

1/4 TSP VANILLA

3 TBSP LIGHT MOLASSES

2 CUPS ALL PURPOSE FLOUR

1 1/2 TSP BAKING SODA

3/4 TSP BAKING POWDER

1/4 TSP SALT

1 TSP CINNAMON

1 1/2 TSP GROUND GINGER

SIFT FLOUR, BAKING POWDER, BAKING SODA, SALT AND SPICES. CUT BUTTER INTO SMALL (2" PIECES) AND PUT INTO MIXING BOWL. ADD SUGAR AND CREAM TOGETHER ON MEDIUM-HIGH SPEED UNTIL LIGHT AND FLUFFY (ABOUT FOUR MINUTES). ADD EGG, MIX BRIEFLY AND SCRAPE BOTTOM OF BOWL WITH A RUBBER SPATULA. ADD VANILLA. MIX AND SCRAPE SIDES AND BOTTOM OF BOWL. DRIZZLE IN MOLASSES AND MIX WELL. SCRAPE SIDES AGAIN. IN THREE ADDITIONS, MIX IN DRY INGREDIENTS, MIXING WELL AT EACH ADDITION. WHEN DOUGH IS EVENLY MIXED, PUT MIXING BOWL IN REFRIGERATOR, COVERED WITH PLASTIC WRAP, FOR APPROXIMATELY ONE HOUR OR UNTIL WELL CHILLED. TURN OUT OF BOWL AND ROLL INTO AN 8" LOG ON A WELL-FLOURED SURFACE THEN WRAP IN PLASTIC WRAP. AT THIS POINT YOU CAN FREEZE YOUR DOUGH OR SLICE AND BAKE AS MANY AS YOU WISH.

GINGERSNAPS, BAKING INSTRUCTIONS

KEEP DOUGH FROZEN UNTIL READY TO BAKE. PREHEAT OVEN TO 350 DEGREES. LET DOUGH STAND 5-10 MINUTES AT ROOM TEMPERATURE, UNTIL JUST SOFT ENOUGH TO SLICE. SLICE COOKIES A SCANT 1/4" THICK AND PLACE 1" APART ON A PARCHMENT LINED COOKIE SHEET. SPRINKLE EACH COOKIE LIGHTLY WITH GRANULATED SUGAR. BAKE FOR 10 MINUTES, UNTIL COOKIES HAVE PUFFED AND FALLEN AND TOPS HAVE CRACKED.

STORE BAKED COOKIES IN AIRTIGHT CONTAINERS OR IN THE FREEZER. UNBAKED DOUGH CAN BE REFROZEN FOR LATER USE.

CHEESECAKE

YIELDS ONE 9" CHEESECAKE

CRUST

GENEROUS 3 CUPS COOKIE CRUMBS

4 OZ (8 TBSP) BUTTER, MELTED

COMBINE AND PAT ONTO BOTTOM AND 1" UP SIDES OF 9" CAKE PAN WITH A REMOVABLE BOTTOM, A SPRINGFORM PAN WORKS WELL.

FILLING

1 1/2 CUPS CREAM CHEESE AT ROOM TEMPERATURE

4 EGGS AT ROOM TEMPERATURE

1 1/2 CUPS SUGAR

2 TBSP & 2 TSP FLOUR

2 TBSP LEMON JUICE

2 TSP VANILLA

2 CUPS SOUR CREAM

1 CUP HEAVY CREAM

WE RECOMMEND THAT YOU USE A NATURAL CREAM CHEESE, SUCH AS GINA MARIE BRAND.

CHEESECAKE, CONT.

PREHEAT OVEN TO 300 DEGREES.

PUT CREAM CHEESE IN MIXING BOWL AND BEAT AT MEDIUM-HIGH SPEED UNTIL SMOOTH, ABOUT 5 MINUTES. ADD SUGAR AND FLOUR, BEAT TO INCORPORATE AND SCRAPE BOTTOM AND SIDES OF BOWL WELL WITH A RUBBER SPATULA. ADD EGGS ONE BY ONE, BEATING TO INCORPORATE AND SCRAPING BOWL. ONCE THE EGGS ARE ADDED, BE CAREFUL NOT TO OVERBEAT THE FILLING MIXTURE TO LIMIT BUBBLE DEVELOPMENT.

ADD VANILLA AND LEMON JUICE.

BEAT 30 SECONDS AND SCRAPE.

ADD SOUR CREAM. BEAT 30 SECONDS AND SCRAPE. ADD CREAM.

BEAT 30 SECONDS AND SCRAPE.

POUR FILLING INTO PREPARED CAKE PAN. BAKE 1 HOUR MAKING SURE OVEN TEMPERATURE DOES NOT RISE ABOVE 300 DEGREES. TURN OVEN OFF. LEAVE CHEESECAKE IN OVEN FOR ONE MORE HOUR.

REMOVE FROM OVEN AND LET COME TO ROOM TEMPERATURE.

REFRIGERATE UNCOVERED FOR SEVERAL HOURS OR OVERNIGHT TO FACILITATE CLEAN REMOVAL FROM PAN.

WE RECOMMEND USING A CLEAN SERRATED KNIFE DIPPED IN VERY HOT WATER BETWEEN EACH SLICE TO ENSURE A CLEAN CUT.

