

CARDAMOM-GINGER CRUNCH

(Saveur, April 2010)

2 cups unsalted butter, softened, plus more for greasing
1 cup sugar
3 cups flour, sifted
11 tsp. ground ginger
3 1/2 tsp. ground cardamom
2 tsp. baking powder
2 tsp. kosher salt
1 1/2 cups confectioners' sugar
3 tbsp. golden syrup or dark corn syrup

1. Heat oven to 375°. Grease a 9" x 13" baking dish; set aside. Put 18 tbsp. butter and sugar in a large bowl; beat with a handheld mixer on medium until fluffy. Add flour, 3 tsp. ginger, 1 tsp. ground cardamom, baking powder, and 1 tsp. salt; mix until incorporated but still crumbly. Transfer mixture to reserved dish; press flat with your hands. Bake until shortbread is golden brown, about 20 minutes. Let cool.

2. In a 1-qt. saucepan over medium heat, combine remaining butter, ginger, cardamom, and salt and the confectioners' sugar and syrup. Bring to a boil and pour over shortbread; cool. Cut into 2" rectangles.

MAKES 48 PIECES

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