



Spiced Buckwheat Cookies

This delicious light, ginger cookie is a great addition to your Christmas baking line up but ideal at any time of the year

Ingredients

*2 1/4 cups buckwheat flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon cinnamon
1/2 teaspoon freshly grated nutmeg
1/2 teaspoon kosher salt
1/4 teaspoon ground cloves
1 stick unsalted butter, at room temperature
1 cup cane sugar or honey
2 large eggs, 1 at room temperature
2 tablespoons finely grated peeled fresh ginger*



In a medium bowl, sift the buckwheat flour, baking powder, baking soda, cinnamon, nutmeg, salt and cloves. In a large bowl, using an electric mixer, beat the butter at medium speed until creamy. Add the sugar/honey and beat until fluffy, 3 minutes. Beat in 1 egg and the ginger. At low speed, beat in the dry ingredients in 3 additions, just until combined. Pat the dough out into a 6-inch round. Wrap in plastic and refrigerate for 4 hours or overnight.

Preheat the oven to 375°. Line 2 baking sheets with parchment paper. Turn the dough out onto a lightly floured work surface. Divide it into 6 equal pieces. Form each piece into a 6-inch-long log; if the dough is sticky, wet your hands slightly. Transfer 3 logs to each baking sheet, spacing them 3 inches apart. In a small bowl, beat the remaining egg and brush it all over the logs. Bake for 12 to 15 minutes, until the logs are springy to the touch. Transfer to a rack to cool completely. Slice the logs on the diagonal into 1/2-inch-thick cookies

