



Monday, Dec. 10
COFFEE TALK
11:00 a.m. at James Bay
United Church, Upper
Reception Room, 511
Michigan St.

Freshly-made coffee, tea,
and light social discourse.

We are really enjoying our
new, private, and **cozy**
Coffee Talk venue.

This week we're talking
favourite holiday baking
(the legal kind—oh right,
that's legal now too). Feel
free to bring some
samples.

COFFEE TALK is presented by
the Amazing Women of VLSCS.

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www.amazingwomen.ca



www.vlscs.ca

Gingerbread Girl

Oh, gingerbread girl
Where have you gone?
Out of the oven
Before you were done.

With two little legs
You whirl and twirl.
Please come back to me
Little gingerbread girl.



Some Lovin' from the Oven Gingerbread Cookies

Makes: About a baker's dozen

- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{3}{4}$ tsp. baking soda
- pinch of salt
- $\frac{1}{2}$ tsp. ground cinnamon
- $\frac{1}{2}$ tsp. ground ginger
- $\frac{1}{2}$ tsp. ground allspice
- $\frac{1}{4}$ tsp. ground cloves
- $\frac{1}{2}$ cup unsalted butter, softened
- $\frac{1}{4}$ cup granulated sugar
- $\frac{1}{2}$ cup packed dark brown sugar
- 2 tsp. peeled and grated fresh ginger
- 1 egg
- 1 $\frac{1}{2}$ tbsp. unsulfured molasses

1. Sift together flour, baking soda, salt, cinnamon, ground ginger, allspice, and cloves.
2. Beat together butter, sugars, and fresh ginger on medium speed until light and fluffy.
3. Beat in egg and molasses until blended.
4. Reduce speed to low and gradually add in flour mixture, beating until just incorporated.
5. On a clean flat work surface, shape dough into a flat disk and wrap in plastic.
6. Refrigerate at least 4 hours or overnight.
7. Preheat oven to 350°F. Line 2 cookie sheets with parchment paper.
8. Remove dough from refrigerator and let stand until slightly softened.
9. Lightly dust a large sheet of parchment paper with flour. Roll dough to about $\frac{1}{4}$ -inch thickness.
10. Place parchment paper with rolled-out dough on a cookie sheet and freeze about 15 minutes.
11. Remove dough from freezer and cut out desired shapes with floured cookie cutter. Use a spatula to transfer to prepared baking sheets. Refrigerate until firm, about 15 minutes.
12. Bake cookies 12 to 15 minutes, rotating sheets between upper and lower racks halfway through.
13. Cool cookies by transferring parchment and all to wire rack.

Vanilla Ice•ing Recipe:

- 1 cup icing sugar
 - 1 tbsp. unsalted butter
 - $\frac{1}{4}$ + cup evaporated milk
 - 1 dash Vanilla extract and food coloring, if desired
1. Blend icing sugar and softened butter in a bowl—a fork works well.
 2. Add evaporated milk in portions to reach the right consistency. Beat by hand or with mixer to a soft, smooth texture.
 3. Blend in a dash of vanilla extract and/or food colouring, if desired.
 4. Cover with plastic wrap until ready to use.
 5. When cookies are completely cooled, decorate with Vanilla Ice•ing and sparkles, as you wish.

