

Rye Gingerbread Tiles

Recipe from Dawn Woodward, Evelyn's Crackers

The pop of fresh and candied ginger add a little extra spice to these cookies. The brown butter glaze is delish and gives an antique look to the tiles. Dawn uses cookie stamps from Nordic ware. These keep quite well and make pretty gifts stacked and tied with a ribbon or string.

Yield: 48 rectangular tiles, approximately 2x3 inches

Dry Ingredients	Quantity
Whole grain rye flour, finely ground	500 g
Baking Soda	$\frac{3}{4}$ teaspoon
Salt	$\frac{1}{2}$ teaspoon
Ground ginger	1 Tablespoon
Mustard powder	1 teaspoon
Black pepper, ground	1 teaspoon
Allspice powder	$\frac{1}{2}$ teaspoon
Ground clove	$\frac{1}{2}$ teaspoon

Wet Ingredients	Quantity
Unsalted butter	200 g
Freshly grated ginger	50 g
Candied ginger, finely chopped	100 g
Organic cane sugar	160 g
Molasses	200 g
Egg	1 large

Glaze	Quantity
Organic powdered sugar	200 g
Cognac or rum	3 Tablespoons
Lemon juice	1 Squeeze
Butter, melted and lightly browned	50 g
Hot water	1 Tablespoon

Directions:

1. Combine dry ingredients in a medium bowl and mix well.
2. In a large bowl, cream butter with sugar until well mixed and slightly fluffy.
3. Add the molasses and combine well.
4. Add the egg and mix in until fully incorporated.
5. Slowly add the dry and mix until mixture is soft and fully incorporated.
6. Divide dough into 2 pieces at approx. 600 grams each.

To shape:

1. Preheat oven to 375F.
2. Lightly flour the surface of your counter. And lightly dust the gingerbread piece.
3. Roll out each piece to a 12x14 rectangle. Brush off any excess flour.
4. Stamp with a cookie stamp across the surface- it's okay if the stamps overlap. Make sure they are well pressed in and leave a good mark. (the cookies puff slightly and a light stamp will disappear).
5. Trim the edges with a metal bench knife.
6. Cut the 14inch side into 6 each strips and then cut across into 4 equal strips, to create rectangles.
7. Place tiles on parchment lined trays- do not touch, but they do not expand too much, so can be fairly close.
8. Bake for approximately 10 minutes. They will still be soft, but feel somewhat firm to the touch. They will continue to firm up while cooling.

Glaze:

In a medium bowl, combine the sugar with the cognac and a generous squeeze of lemon juice. It should make a thick paste. Add more lemon if necessary.

Melt the butter and brown it (for extra flavour)-whisk in and add the hot water.

Glaze should be fairly thick, but not too runny. Like a crepe batter.

Brush over warm tiles with a clean and dry pastry brush. If tiles are cold, then pop back into the oven for about 30 seconds. If glaze starts to firm up, also pop back into the oven. The glaze should be runny enough to easily coat all the crevices/indents and thick enough to not disappear.

Eat once the glaze has hardened.