

A MARIO BATALI RECIPE

FROGGERS

Makes about 1 dozen 4 inch cookies

INGREDIENTS

3 1/2 cups all-purpose flour
1/2 tablespoon salt
1/2 tablespoon ginger
1/2 teaspoon cloves
1/2 teaspoon nutmeg
1/2 teaspoon allspice
1/8 cup rum
1 teaspoon baking soda
1 cup dark molasses
1/2 cup shortening or butter
1 cup sugar

DIRECTIONS

To make the frogger dough:

Sift the flour with the salt, ginger, cloves, nutmeg and allspice. Set aside.

Combine 3/8 cup water with the rum, set aside.

In a separate large bowl, combine 1 teaspoon baking soda with 1 cup dark molasses. Stir until well incorporated and fluffy.

In the large bowl of mixer, cream the shortening or butter with the sugar. Add half the sifted dry ingredients, half the water/rum mixture and half the molasses mixture. Once incorporated, add the remaining dry ingredients, water/rum mixture and molasses mixture.

Remove the dough, wrap in plastic wrap and chill, preferably overnight.

To make the froggers:

On a floured board, roll the dough to 1/4-inch thickness. Cut with 4-inch cookie cutter. Place on a greased baking sheet. Bake at 375 degrees F for 10 to 12 minutes.

Once you remove the cookies from the oven, leave them on the baking sheet for a few minutes before removing to prevent breaking.

Store in a covered cookie jar.

