



White Chocolate Chip Chewy Gingerbread Cookies

by Milwaukee's favorite cookie winner Anna Baird-Luedke

1 1/4 cup flour
1/2 teaspoon baking soda
1 teaspoon ground ginger
1 1/2 teaspoon ground cinnamon
1/4 teaspoon dry mustard
1/4 teaspoon cardamon
dash of salt
1/2 cup very soft salted butter
1/2 cup brown sugar
1/4 cup mild molasses
1 teaspoon vanilla
1 egg
1 cup white chocolate chips
scant 1/4 cup chopped candied ginger

Preheat oven to 375 degrees. Combine 7 dry ingredients in small bowl. In medium bowl or mixer bowl, add butter, brown sugar, molasses, and vanilla. Beat until thoroughly combined. Beat in egg. Add in dry ingredients and beat until incorporated. Beat in white chips and candied ginger.

Refrigerate dough for at least 30 minutes.

Drop heaping tablespoons of dough onto cookie sheet (preferably lined with parchment paper) and bake for 9-10 minutes. The edges will start to darken. Let them cool for a minute or two on the pan before transferring to a cooling rack.

Stop by Mason Street Grill, Kil@wat or Milwaukee ChopHouse during the month of January to give the winning cookie a try.*

Visit www.marcusrestaurants.com next year to submit your cookie recipe for a chance to win!