



### Triple Citrus Gingerbread with White Chocolate

Makes: about 30 cookies

Total Time: 1 1/2 hours, plus 1 1/2 hours chilling and cooling

**WHY THIS RECIPE WORKS:** We love gingerbread but if we're going to bake it every year, we think it needs an exciting update. These cookies are perfectly soft and chewy—like we enjoy our annual gingerbread—but enlivened with bright, surprising flavor from lemon, lime, and orange zests. Plenty of butter, brown sugar, and molasses give the cookies chew; we roll them to an even  $\frac{1}{4}$  inch so that the cookies are soft across the batch. Finally, we watch the cookies carefully as they bake and remove them from the oven as soon as the edges are set (but the centers remain puffy) to ensure they stay soft after cooling. These updated gingerbreads deserve something different than piped icing. Dipping them in two tones of white chocolate gives them a striking, modern look; plus, the white chocolate tempers some of the punch and pucker.

Let the melted butter cool before adding it in step 1, or the dough will be too sticky to work with. Because we roll the dough between sheets of parchment paper (no additional flour is added), the scraps can be rerolled and cut as many times as necessary. Be sure to use oil-based gel food coloring, not water-based food coloring, or the chocolate will seize. You can use any color you'd like in any amount you prefer.

## Ingredients

3¼ cups (462 grams) all-purpose flour  
¾ cup packed (149 grams) dark brown sugar  
2 tablespoons ground ginger  
1 teaspoon ground cinnamon  
¾ teaspoon baking soda  
½ teaspoon table salt  
12 tablespoons (171 grams) unsalted butter, melted and cooled  
¾ cup (233 grams) molasses  
2 tablespoons milk  
1 tablespoon grated fresh ginger  
1 tablespoon grated orange zest  
1 tablespoon grated lemon zest  
1 tablespoon grated lime zest  
1½ cups (255 grams) white -chocolate chips  
3 tablespoons refined coconut oil  
Gel food coloring

1 Process flour, sugar, ground ginger, cinnamon, baking soda, and salt in food processor until combined, about 10 seconds. Add melted butter, molasses, milk, fresh ginger, orange zest, lemon zest, and lime zest and process until soft dough forms and no streaks of flour remain, about 20 seconds, scraping down sides of bowl as needed.

2 Transfer dough to lightly floured counter and knead until dough forms cohesive ball, about 20 seconds. Divide dough in half. Form each half into 5-inch disk, wrap disks tightly in plastic wrap, and refrigerate for at least 1 hour or up to 24 hours.

3 Adjust oven racks to upper-middle and lower-middle positions and heat oven to 350 degrees. Working with 1 disk of dough at a time, roll dough between 2 large sheets of parchment to ¼-inch thickness. (Keep second disk of dough refrigerated while rolling out first.) Peel off top parchment sheet and use 3-inch round cookie cutter to cut out cookies. Peel away scraps from around rounds and space rounds ¾ inch apart on 2 parchment paper-lined baking sheets. Knead dough scraps to bring back together, then repeat rolling and cutting. (If you need more than 2 sheets to fit all the cookies, reuse sheets once they have cooled to room temperature.)

4 Bake until cookies are puffy and just set around edges, 9 to 11 minutes, switching and rotating sheets halfway through baking. Let cookies cool on sheets for 10 minutes, then transfer to wire rack and let cool completely.

5 Microwave white chocolate chips and coconut oil in bowl at 50 percent power until melted, about 2 minutes, stirring once halfway through microwaving. Remove from microwave and stir

until completely smooth. Transfer half of melted chocolate to second bowl and stir in food coloring until desired shade is reached.

6 Working with 1 cookie at a time, dip partially into colored chocolate, then transfer to wire rack set in rimmed baking sheet. Refrigerate cookies on sheet until coating is set, about 5 minutes. Working with 1 cookie at a time, dip partially into bowl of white chocolate, overlapping first coating by about half. Return dipped cookie to wire rack and let sit until coating sets, about 15 minutes, before serving.

**Storage:** 3 days at room temperature