



## Cranberry Gingerbeer Cobbler Cookies

yield: 14 cookies

Little Debbie wish she would...

1. Begin by making a Cranberry Ginger Beer Jam:

Ingredients:

- 1 cup sugar
- 3 1/3 cups cranberries
- 2 tablespoons ginger root, peeled & chopped
- 1 can ginger beer
- 1 orange, zest and juice

Instructions:

1. Heat a saucepan on medium heat for 3 minutes and slowly drizzle in the sugar. Stir the mixture until it begins to caramelize (a medium brown color). Have the vents on, because it will start to smoke.
2. Add in the ginger root, ginger beer, orange zest, and juice. Stir for one minute, then add in the cranberries.
3. Stir gently, and bring the heat to a low simmer.
4. Simmer mixture for 10 minutes, stirring occasionally to make sure the bottom doesn't burn.
5. Remove from heat and allow to cool

2. Then you'll need to make a shortbread dough:

Ingredients:

- 2 1/2 cups butter
- 1 1/3 cups sugar
- 2 teaspoons pure vanilla extract
- 6 3/4 cups all purpose flour
- 1 teaspoon salt
- 1/4 cup powdered sugar

Instructions:

1. Combine butter and sugar in a mixture with a paddle attachment. Cream the mixture until butter and sugar combine. Should resemble sand, and have a grainy texture.
2. Add in vanilla, flour, and salt. Mix until combined.
3. Reserve half of dough for streusel, and roll the other half between two pieces of parchment until 1/2 inch thick
4. Use a circular stamp in the size of your muffin tin (can be a cup) to punch out 12 cookies

3. Combine the cookies with the jam:



1. Line cupcake tins with cupcake paper, and place one cookie in each
2. Spoon one big spoonful (about 1oz) onto each cookie. Crumble reserved shortbread dough on top of each until jam is covered.
3. Bake in oven 350° for 12 minutes or until golden brown on top
4. Allow to cool, then remove from paper
5. Finish with a sprinkle of powdered sugar