



RECIPE BY
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Serengeti Spice Cookie

As sampled at Zoofari 2008

Y = 30 to 40 cookies

8 oz. butter, soft
1/2 cup sugar
1/4 cup brown sugar

1. In stand mixer with paddle attachment, cream until light and fluffy.

1 egg
1/4 tsp. vanilla extract

2. Add, blend to combine

3 cups all purpose flour
1/2 tsp. salt
1/2 tsp. baking powder
1 tsp. espresso powder
1/2 tsp. cinnamon
1/2 tsp. five spice powder
1/4 tsp. ginger

For topping:
Turbinado sugar

3. Gradually add to creamed mixture, blend to form smooth dough.

4. Wrap dough in plastic wrap, refrigerate at least one hour before using.

5. Roll out to 1/4" thickness on floured surface. Cut into desired shape, transfer to parchment lined cookie sheet.

6. Dough scraps can be rerolled one more time to cut out more cookies.

7. Sprinkle with sugar.

8. Bake in a 350F oven until golden brown, approximately 12 minutes. Let cool.

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