

Pentecost Cookies



Pentecost is one of the most important festivals in the Church's year. At Christmas and Easter we eat Christmas Pudding and Simnel Cake, but I don't have any traditional recipes to cook for Whitsun / Pentecost. Does anyone know of any?

My family loves cookies, so we thought up these Pentecost cookies – they're yellow with a reddish inside and spicy with warming cinnamon and fiery ginger, to remind us of the Spirit coming like flames of fire. We hope you enjoy them too!

Ruth Loggie

Ingredients

100ml vegetable oil (or any mild-tasting cooking oil)
200g granulated sugar
1 egg
100g crystallised ginger, chopped – how big the pieces are is up to you!
200g plain flour
1 tsp turmeric
1 tsp cinnamon
½ tsp bicarbonate of soda

Method

Preheat the oven to 170°C.

In a bowl, mix together the oil and sugar. Beat in the egg. Stir in the chopped ginger.

Into another bowl, sieve the flour and bicarbonate of soda and stir in the turmeric and cinnamon.

Add the flour mixture to the bowl containing the wet mixture, and mix together until it forms a dough.

Make the dough into balls – the size depends on how big you want your cookies to be.

Put the balls onto a lined baking sheet, spaced to allow for spreading, and squash them slightly. Bake for about 14 minutes.

Leave to cool on the tray for 10 minutes or so before transferring them to a cooling rack.

(Adapted from a recipe that appeared in the Guardian by Dan Lepard)