

Cookies for DHSP

I. Green Tea

A. This can be enough for both sections, but should probably multiply by $1\frac{1}{2}$.

B. Ingredients

1. $3\frac{3}{4}$ cups flour
2. $3\frac{3}{4}$ Tablespoons matcha green tea powder
3. $\frac{1}{2}$ Tbsp baking powder
4. $\frac{1}{2}$ tsp salt
5. $2\frac{1}{4}$ sticks butter
6. 2 cups sugar
7. 3 large eggs
8. $\frac{1}{2}$ Tbsp almond extract (optional)
9. Chocolate chips

C. Directions

1. On the night before the exam, get out two small tupperware containers, and with each:
 - a. Cut open 5 teabags and pour into container
 - b. Add $1\frac{1}{4}$ cup flour
 - c. Add $\frac{1}{2}$ tsp baking powder
 - d. Add $\frac{1}{8}$ tsp salt
 - e. Cover and shake
2. After the exam:
 - a. Preheat oven to 350°F
 - b. Line baking sheet with parchment paper
 - c. Put $\frac{3}{4}$ stick of butter in stand mixer
 - d. Turn on high
 - e. Add $\frac{5}{8}$ cup sugar
 - f. Mix in an egg
 - g. Mix in almond extract
 - h. Reduce speed to low
 - i. Gradually add flour mixture
 - j. Roll into small balls and place on tray
 - k. Insert a chocolate chip into each cookie
 - l. Bake for a few minutes
 - m. Cool on rack
3. Next day
 - a. Repeat

II. Ginger Snaps

A. From Joy of Cooking, p. 707

B. Ingredients

1. $3\frac{1}{4}$ cups all-purpose flour
2. $1\frac{1}{2}$ teaspoons baking soda
3. 2 to 3 teaspoons ginger
4. $\frac{1}{2}$ teaspoon cinnamon
5. $\frac{1}{4}$ teaspoon cloves
6. $\frac{3}{4}$ cup butter
7. 2 cups sugar
8. 2 eggs
9. $\frac{1}{2}$ cup molasses
10. 2 teaspoons vinegar

C. The night before the exam:

1. Sift flour, baking soda, ginger, cinnamon, and cloves together into a bowl. Stir to mix.
2. Cut $1\frac{1}{2}$ sticks into small cubes.
3. Put butter in stand mixer.
4. Mix on medium speed for a while.
5. Reduce to low and add sugar in small doses, until butter and sugar are creamed together.
6. Add eggs, molasses, and vinegar and mix well.
7. Add flour mixture in small scoops, until mixed.
8. Turn off mixer.
9. Scrape beater with rubber spatula.
10. Put dough into two tupperware containers, and put in fridge overnight.
11. Wash dishes.

D. The night after the exam

1. Preheat oven to $325^{\circ}F$.
2. Spoon half-teaspoon balls of dough onto a cookie sheet.
3. Bake about 12 minutes.
4. Remove from oven and put on cooling racks.
5. Repeat until half the batter is used up.
6. Wash dishes.

E. The next morning

1. Put paper towel in the bottom of a large tupperware container
2. Put cookies in container.

3. Put paper towels on top and put on lid.
4. Wash racks.

F. That evening

1. Repeat for the other section.