

Iced Spiced Hermits

Adapted from Dorie Greenspan



- 4 cups all-purpose flour
 - 3 teaspoons ground cinnamon
 - 3 teaspoons ground ginger
 - 2 teaspoons Diamond Crystal salt, or 1 tsp. Morton kosher salt
 - 1 1/2 teaspoons baking soda
 - 1 teaspoon freshly grated nutmeg
 - 1/2 teaspoon ground cardamom
 - 1/2 teaspoon baking powder
 - 1/2 teaspoon freshly ground black pepper
 - 1 1/2 cups light brown sugar, packed
 - 2 sticks unsalted butter, room temperature
 - 2 large eggs
 - 1/3 cup molasses
 - 3/4 cup golden raisins
 - 1/4 cup currants
- GLAZE:**
- 1 1/2 cups powdered sugar
 - 4 tablespoons milk (or more) fresh lemon juice, or rum

Per Serving (excluding unknown items): 122 Calories; 4g Fat (30.4% calories from fat); 2g Protein; 20g Carbohydrate; trace Dietary Fiber; 18mg Cholesterol; 130mg Sodium; 11g Total Sugars; trace Vitamin D; 21mg Calcium; 1mg Iron; 77mg Potassium; 26mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com

Servings: 48

NOTES: I used less brown sugar, less molasses and added ground cardamom. I also used some black currants (dried) in place of some of the golden raisins.

1. Whisk together flour, cinnamon, ginger, cardamom, salt, baking soda, nutmeg, baking powder, and pepper in a medium bowl.
2. Using an electric mixer on medium speed, beat brown sugar and butter until light and creamy, about 3 minutes. Beat in eggs and molasses, scraping down sides of bowl as needed, until incorporated, about 2 minutes. Reduce speed to low and add dry ingredients; beat until just combined. Add raisins and currants and mix just to evenly distribute. Cover and chill at least 30 minutes and up to 12 hours.
3. Place a rack in middle of oven; preheat to 350°. Divide dough in quarters and transfer to two parchment-lined baking sheets. Using wet hands, shape dough into two 12"-long logs (a plastic bowl scraper is helpful for this). Use your fingers or your palm to flatten the logs. They spread some, so don't let the logs touch. Arrange on opposing long sides of baking sheet, spacing 2" from long edges.
4. Bake logs until edges are just set but centers are still soft, 23-26 minutes (logs will spread and crack). At the halfway point, switch sheets and turn them around so they bake evenly. Remove and let cool on the baking sheet.
5. **GLAZE:** Whisk powdered sugar and milk (or rum or lemon juice) in a small bowl until smooth. Glaze should be thick but pourable; thin with more milk, juice or rum as needed. Drizzle glaze erratically over logs; let sit until set, at least 30 minutes. Using a serrated knife, slice logs crosswise 1" thick (or slice 2" thick and cut in half down the center for a squarish cookie). Store airtight at room temperature. Freeze for longer storage.
6. Do ahead: Cookie batter can be mixed up to 4 days ahead.