



Holiday Baking Kit: Gingerbread Swirl Cake,

Sprinkle Cookies & Lemon Glazed Shortbread



40-50min



2 Servings

'Tis the season for cookie exchanges and family gatherings. Holiday season can feel chaotic, but we're bringing good cheer right to your doorstep. Each kit includes the dry ingredients and recipes for three different festive treats. Gingerbread Cake: 2p plan makes 8-inch loaf, 4p plan makes 2 (8-inch) loaves. Sprinkle Cookies: 2p plan makes 24, 4p plan makes 48. Shortbread Cookies: 2p plan makes 20; 4p plan makes 40.

What we send

- 10 oz granulated sugar
- 15 oz self-rising flour ¹
- 10 oz all-purpose flour ¹
- ¼ oz pie spice blend
- ¾ oz unsweetened cocoa powder
- 10 oz confectioners sugar
- 6 oz chocolate chips (use half) ^{6,7}
- 2 pkt rainbow sprinkles
- 1 lemon

What you need

- 1 stick + 7 Tbsp unsalted butter ⁷
- 3 large eggs ³
- ¾ c + 2 Tbsp milk ⁷
- kosher salt
- neutral oil

Tools

- 8-inch loaf pan
- medium pot
- parchment paper
- 3 rimmed baking sheets
- microplane or grater
- hand-held electric mixer

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.



1. Make cake batter

Preheat oven to 350°F. In a medium bowl, beat **6 tablespoons softened butter** with **¾ cup granulated sugar** until creamy, 4-5 minutes. Mix in **2 large eggs**, **¾ cup each of milk, self-rising flour, and all purpose flour**, and a **pinch of salt**. Grease an 8-inch loaf pan; pour in **⅔** of the batter. Stir **pie spice**, **3 tablespoons cocoa powder**, and **2 tablespoons milk** into remaining batter.



4. Bake cookies

Preheat oven to 350°F. Place **sprinkles** in a small bowl. Roll **dough** into 24 (1-inch) balls (about 1½ teaspoons each). Dip tops in sprinkles and place on 2 parchment-lined baking sheets, leaving 2 inches between each ball. Bake on upper and lower racks until **cookies** are puffed and crackled, 8-9 minutes, rotating halfway through. Transfer to a wire rack to cool (they will deflate). Enjoy!



2. Bake cake

Spoon **chocolate batter** into pan; use a knife or toothpick to swirl together. Bake on center oven rack until a toothpick inserted in the center comes out clean, 50-60 minutes. Let cool in pan. In a small bowl whisk **½ cup confectioners sugar**, **1½ tablespoons cocoa powder**, **1 tablespoon melted butter**, and **4-6 teaspoons hot water** until smooth. Spread over **gingerbread cake**. Enjoy!



5. Make shortbread

Preheat oven to 350°F. In a medium bowl, beat **8 tablespoons butter**, **⅓ cup confectioners sugar**, and **½ teaspoon lemon zest** with an electric mixer until creamy. Mix in **1 cup all purpose flour** and a **pinch of salt** until a soft, crumbly dough forms. On a **floured** surface, gently knead dough until it comes together. Using a **floured** rolling pin, roll into an 8-x 10-inch rectangle.



3. Prep sprinkle cookies





Heat **half of the chocolate chips** (save rest) and **3 tablespoons oil** in a medium pot over low; cook, stirring, until melted, 2-3 minutes. Remove from heat. Stir in **1 large egg**, **1 cup self-rising flour**, **½ cup granulated sugar**, and **2 tablespoons milk** until combined. Transfer to a medium bowl, cover, and chill until batter is firm enough to roll into balls, about 1 hour.



6. Finish lemon cookies

Use the end of a wooden spoon to make indents all over **dough**. Cut into 2-inch squares; use a spatula to transfer to a parchment-lined baking sheet. Bake on center oven rack until barely golden around the edges, 11-13 minutes; let cool on baking sheet. In a bowl, whisk **¼ cup confectioners sugar** and **1-2 teaspoons lemon juice** until smooth. Brush **cookies** with **glaze**; let set. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com     **#marthaandmarleyspoon**