



Caramel Gelato and Gingerbread Spoons

INGREDIENTS:

Caramel Gelato:

- 1 1/2 cups of sour cream (use full-fat)
- 1 can (13.4 oz.) of La Lechera Dulce de Leche
- 1 teaspoon of vanilla extract

Cookie Spoons:

- 1 stick (1/2 cup) butter, softened
- 1/2 cup sugar
- 1 egg
- 1/2 cup dark molasses
- 1 tablespoon vinegar
- 2 1/2 cups of all-purpose flour
- 3/4 teaspoon of baking soda
- 1/4 teaspoon salt
- 1 teaspoon of ground ginger
- 1/2 teaspoon of ground cinnamon
- 1/2 teaspoon of ground cloves

DIRECTIONS:

Caramel Gelato:

- Mix all ingredients together well, spread into a freezer safe bowl and cover tightly.
- Freeze overnight.
- Allow gelato to warm a little before serving.

Gingerbread Cookie Spoons:

- Cream together butter and sugar.
- Beat in egg, molasses and vinegar.
- Blend in sifted dry ingredients.
- Chill 2-3 hours (this is important– the dough is very easy to roll after chilling)
- Roll 1/8 inch to 1/4 inch thick on a floured counter or board, cut into spoon shapes using a cookie cutter, and place on greased cookie sheets.
- Bake at 375 degrees for about 10 minutes. Check often- take out when cookies have risen and are easily removed from sheet.