



Fresh Corn Cookies (for Raspberry Sorbet Sandwiches)

By Susan Spungen
Makes about 24 cookies

I like to bake these corn-infused cookies right after I make the dough, which ensures a thin cookie. The dough is soft though, and a little tricky to handle, so I drop the scoops or spoonfuls of dough directly into a bowl of sugar and jostle it around to coat; this makes it easier to handle. If you want to make the dough ahead and chill it, that's fine too. Form balls of dough while the dough is cold, and let them warm up a bit before baking. They won't be quite as thin, but still perfectly delicious.

- 1/3 cup/55g fine yellow cornmeal (like Indian Head)
- 1 cup plus 1 tablespoon/137g all-purpose flour
- 1/2 cup/101g granulated sugar, plus more for rolling
- 1/2 teaspoon baking soda

- 1/4 teaspoon kosher salt
- 1 ear fresh corn, husked and de-silked
- 1/2 teaspoon vanilla extract
- 1/2 cup/113 g unsalted butter, softened to room temperature
- 2 (14- to 16-ounce) containers of sorbet (I like Talenti Roman Raspberry for this)

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1. Heat oven to 325°F. Combine cornmeal, flour, sugar, baking soda, and salt into the bowl of a food processor. Pulse until well combined.
 2. Use the large holes of a box grater to grate the corn into a bowl. This can get a little messy, so I suggest you wear an apron. Add the vanilla to the corn.
 3. Add the corn mixture to the food processor and blend in the butter. Run the food processor until the dough collects into a mass. Scrape it out into a bowl.
 4. Use a small cookie scoop to scoop up about 1 tablespoon (18 to 20g) of dough and drop it into a small bowl of sugar. Roll it around and gently transfer to a parchment-lined baking sheet, rounding the cookies slightly with your hands. The dough will be very soft.
 5. Arrange the cookies 8 to a tray, hopscotch style, to give them plenty of room to spread, and bake for 14 to 16 minutes if baking two trays at once, and closer to 14 minutes if baking only one, until they are golden brown on the edges. They won't color much on top. Repeat until all the dough has been used.
 6. Let the cookies cool on the baking sheet for a few minutes and then transfer to a wire rack to cool completely.
 7. When ready to assemble the sandwiches, freeze the cookies for at least 15 minutes, and let the sorbet soften slightly at room temperature.
 8. Remove the cookies from the freezer, and turn half of them so the bottom side is up. Scoop some sorbet onto each upside-down cookie and top with another cookie. Press down lightly and return to the freezer until ready to serve. Store in an airtight container for up to a week.