

## **CATTAIL CREEK ESTATE WINERY'S**

### **SELECT LATE HARVEST RIESLING 2007**

**GOLD MEDAL WINNER AT INTERVIN INTERNATIONAL WINE AWARDS 2009 AND  
BRONZE MEDAL WINNER AT CANADIAN WINE AWARDS 2008**

### **PAIRED WITH**

## **GINGERBREAD COOKIE SANDWICHES FILLED WITH LEMON CREAM**

#### **Ingredients:**

6 cups all purpose flour  
1 tablespoon ground cinnamon  
2 teaspoons ground ginger  
1 ½ teaspoons ground cloves  
¾ teaspoon salt  
11 tablespoons unsalted butter, room temperature  
2/3 cups vegetable shortening  
1 cup sugar  
1 cup mild-flavoured molasses  
1 ½ teaspoons grated lemon peel  
1 large egg  
¼ buttermilk  
2 teaspoons water  
1 teaspoon baking soda  
Sugar for decoration

Combine flour, cinnamon, ginger, cloves and salt in a medium bowl; whisk to blend well. Using electric mixer beat butter and shortening in large bowl to blend. Add 1 cup sugar, molasses and lemon peel and beat until smooth. Beat in egg and buttermilk. Stir 2 teaspoons water and baking soda in small cup to blend; beat into butter mixture. Gradually stir in flour mixture until well blended. Divide dough into 3 equal parts. Shape each into disk. Wrap disks and chill until firm enough to roll, at least 2 hours.

Working with 1 disk at a time, roll out dough to ¼ inch thickness. Using round cutters, cut out cookies. Pull away excess dough around cookies; flatten, wrap and chill excess dough. Place cookies onto baking sheet, sprinkle with sugar and chill until firm. Repeat with remaining dough.

Position rack into centre of oven and preheat to 350°F. Bake until darker around the edges and just firm to touch in the centre, about 12 minutes. Cool on sheet for 5 minutes. Transfer to rack and cool completely. Bake remaining cookies.

#### **Lemon Cream Filling**

#### **Ingredients:**

3 – 8 ounce packages cream cheese, room temperature  
1 – 11 ¼ ounce jar lemon curd  
1 cup powdered sugar  
2 tablespoons fresh lemon juice  
1 tablespoon grated lemon peel

Using electric mixer beat cream cheese and curd in a large bowl until smooth. Add remaining ingredients and beat until well blended.