



## Double Ginger Chai Log

TIME  
30 minutes

YIELD  
4 servings

VEGETARIAN

Ginger cookies, candied ginger and Chai Masala complement each other in this light and easy to prepare dessert.

**TIP:** This needs at least 8 hours in the fridge prior to serving so that the cream has a chance to soften the cookies.

2 cups	whipping cream
2 Tablespoons	icing sugar
1 teaspoon	Chai Masala (page 31)
1	(6 ounce/150 gram) package of thin ginger cookies
½ cup	finely diced candied ginger, divided equally
6 - 8 pieces	whole candied ginger

- ① Beat the whipping cream and add the icing sugar and Chai Masala just as soft peaks are beginning to form. Continue beating until thick. Reserve two-thirds of the whipped mixture for later use.
- ② Line a baking tray with plastic wrap.
- ③ Add half the diced candied ginger to the one-third of the whipped cream mixture. Use it to coat 1 side of each cookie with and then stack them together to form a log on the plastic wrap.
- ④ Wrap the plastic wrap around the finished log and then place the log in tin foil and refrigerate it (and the reserved whipped cream) overnight or for at least 8 hours.
- ⑤ Place the log on a serving dish and remove the foil and wrap, just before serving.
- ⑥ Spread the reserved whip cream to coat the log and sprinkle with remaining ¼ cup of candied ginger.
- ⑦ Cut in diagonal slices—so that each piece has multiple layers of cookies and cream showing—and decorate with a piece of whole ginger.
- ⑧ Enjoy a slice with *chai* or coffee.