

GLAMOUR

How to Do Anything Better Guide

BY JOANNA BOBER

DESSERT
OF THE
MONTH!



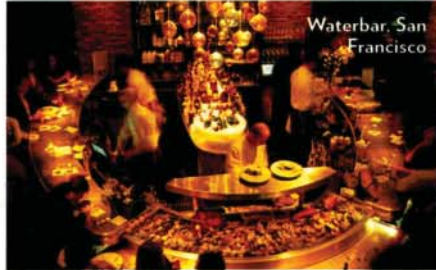
Six Super-Easy Secrets From Superhot Chefs

We got sizzling restaurateurs to spill the recipes and decor tricks that make their places so line-out-the-door fabulous.

● ICE CREAM
SAMMIES!
Turn the page
for the recipe.

How to Make a Fun Dessert

Forget store-bought; guests will gush over this homemade treat.



The chef Locals flock to San Francisco's Waterbar for the seafood, but Emily Luchetti's desserts are *beyond*.
▲ The decor Sexy, dim interiors. For owner Pat Kuleto, "lighting is everything." For your home, try soft pink lightbulbs (GE bulbs, \$5 for two, lampsplus.com).



"Don't be afraid to think beyond vanilla—I love these with lemon or coffee ice cream." —Emily Luchetti

GINGERSNAP ICE CREAM SANDWICHES

1 cup all-purpose flour
1 tsp. baking soda
1 tsp. ground ginger
½ tsp. ground cinnamon
¼ tsp. ground white pepper
¼ tsp. ground allspice
¼ tsp. kosher salt
8 tbsp. unsalted butter, softened
½ cup granulated sugar, divided
¼ cup firmly packed brown sugar
1 large egg
3 tbsp. molasses
Vanilla ice cream

1. Combine flour, baking soda, ginger, cinnamon, pepper, allspice and salt.
2. Beat butter, ¼ cup granulated sugar and the brown sugar until blended. Stir in egg and molasses. Mix in half the dry ingredients, then add rest.
3. Divide dough in half, wrap in plastic; refrigerate for at least 2 hours. Roll firm dough on a sugared surface into two 9-inch logs.
4. Preheat oven to 350°F. Line 3 baking pans with parchment paper. Cut dough into ½-inch-thick slices; coat with remaining ¼ cup granulated sugar. Place on pans. Bake 10 to 12 minutes; let cool.
5. Place a scoop of ice cream on a cookie, top with second cookie and press together. Serve immediately, or freeze until ready to eat. Makes 12.