



# TOWARD THE **BUILDING OF CHARACTER**



GREENWICH ACADEMY

# OUR RECIPE

for building character  
at Greenwich Academy.

- 1 Start with **39-acre campus** in central Greenwich
- 2 Add in **820 students** and **215 faculty and staff** members.

Combine with the following ingredients:



## NETWORK

**164** career and internship placements made in the last year through our Career Resource Center.



## ACADEMICS

**256** Upper School courses. The unique GA and Brunswick coordination program allows for big-school opportunities in a small-school setting.



## FACULTY

**100** percent of faculty members engage in continuing education and professional development opportunities.



## ATHLETICS

**16** outstanding resources make it possible for our athletes to compete at the highest level with safety and health a top priority.



## PUBLIC PURPOSE

**50** turkeys donated to complete the Thanksgiving meals assembled, for local families in need, at our Ingathering assembly.



## ARTS

**9-5** The Upper School fall musical performed by 59 GA and Brunswick actors on stage in Massey Theater.



## STUDENT LIFE

**107** clubs, groups, and activities across all divisions allowing GA girls to find their voice while enriching their academic day.



## DISCOVERY

**30** thousand total library collection of print and digital resources to foster a culture of reading and discovery.



## FINANCIAL AID

**23** percent of students receive tuition assistance continuing GA's commitment to fostering a diverse and inclusive student body.



## SUSTAINABILITY

**320** pounds of food scraps and waste composted each day in our dining hall.

## DIRECTIONS:

- 1 Combine talented students, enthusiastic faculty, array of student clubs, award winning athletics, and a dedicated community.
- 2 Mix in financial aid to enrich the Greenwich Academy community with gifted students from diverse economic backgrounds.
- 3 Fold in cutting-edge technology, creative and performance arts, signature programs like no other, long standing traditions, and engaged alumnae.
- 4 Sprinkle with gifts from our loyal donors whose support furthers each student's academic journey and personal pursuit:

**TOWARD THE BUILDING OF CHARACTER.**



**GREENWICH ACADEMY**



## Chef Anthony's Famous Family Recipe for Gingerbread Cookies

24 5-inch tall cookies

3 cups all-purpose flour  
1 ½ teaspoons baking powder  
¾ teaspoon baking soda  
1 tablespoon ground ginger  
1 ¾ teaspoons ground cinnamon  
¼ teaspoon ground cloves

6 tablespoons unsalted butter  
¾ cup dark brown sugar  
1 large egg  
½ cup molasses  
2 teaspoons vanilla  
1 teaspoon finely grated lemon zest (optional)

In a small bowl, whisk together flour, baking powder, baking soda, salt, ginger, cinnamon, and cloves until well blended.

In a large bowl (or bowl of an electric stand mixer) beat butter, brown sugar, and egg on medium speed until well blended. Add molasses, vanilla, and lemon zest and continue to mix until well blended.

Gradually stir in dry ingredients until blended and smooth. Divide dough in half and wrap each half in plastic and let stand at room temperature for at least 2 hours or up to 8 hours.

Preheat oven up to 375 degrees F. Prepare baking sheets, grease or line with parchment paper. (Dough can be stored in the refrigerator for up to 4 days. Return to room temperature before using.)

Place 1 portion of the dough on a lightly floured surface. Sprinkle flour over dough and rolling pin. Roll dough to a scant ¼ inch thick. Use additional flour to avoid sticking. Cut out cookies with desired cutter – the gingerbread girl is our favorite.

Space cookies 1 ½ inches apart. Bake 1 sheet at a time for 7-10 minutes (the lower time will give you softer cookies – very good!) Remove cookie sheet from oven and allow the cookies to stand until the cookies are firm enough to move to a wire rack. After cookies are cool you may decorate them any way you like.

I usually brush the cookies with a powdered sugar glaze when I am in a hurry, but they look wonderful decorated with Royal icing.



### ENGINEERING & DESIGN

**25** gingerbread structures created in the lab, over the last 5 years, by students in Honors Engineering and Design.



Join us this holiday season and be a part of the recipe with a gift to Greenwich Academy. Your support of the Annual Fund enhances every ingredient of GA while honoring our longstanding tradition of giving.



GREENWICH ACADEMY