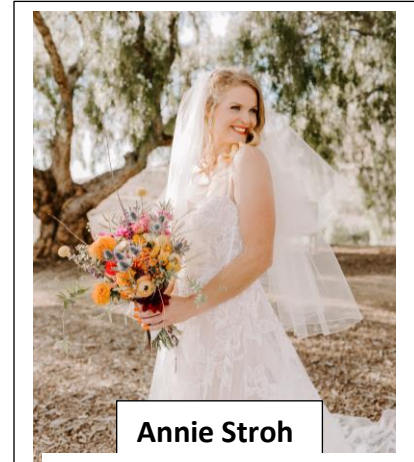


Pepparkakor – Swedish ginger cookies

Ingredients:

- ¾ cup margarine
- 1 cup + ½ cup sugar
- 1 egg
- 4 tbsp molasses
- 2 cups flour
- 2 tsp baking soda
- Pinch of salt
- 1 tsp cinnamon
- 1 tsp ginger
- ½ tsp clove



Annie Stroh

Anniefred33@yahoo.com

For: www.darcyanddawns.com

Steps:

1. Using a large mixing bowl (make room for it in your refrigerator), cream together the margarine and 1 cup sugar.
2. Add the egg and molasses and beat together until smooth.
3. Add all dry ingredients and mix thoroughly.
4. Refrigerate dough for at least one hour.
5. While dough is chilling, prepare the flat bottom of any glass or cup with a layer of margarine (butter or canola oil will also work) and set aside a small dish or bowl with the remaining ½ cup of sugar.
6. Set the glass grease-side-down into the sugar dish.
7. Preheat oven to 350°F.
8. Pull out 1-3 non-stick cookie sheets or line the cookie sheets with parchment paper.
9. Once chilled (dough should be cold and firm like play dough), roll the dough into ping pong ball-sized rounds and place them on a non-stick cookie sheet about 2" apart.
10. Before placing the cookie sheet in the oven, gently press each dough round with the bottom of the sugared glass into a flat cookie.
11. Bake for 10-15min: When the cookies become completely puffy in the middle and start to deflate again, they are done. If the edges of the cookies start to darken, you've gone too far.
12. Allow cookies to cool slightly before transferring. Best enjoyed warm with a glass of milk or your favorite holiday beverage.

Special Note: As a young girl, I often would “help” my mother bake in the kitchen. While she worked out her triceps on the mixing bowl, I would provide the ambient and tranquil percussive sounds of baking utensils slamming against pots and pans under the cover of the kitchen table. She was famous around town (and still is), for her teacher and coach appreciation gifts and her contributions to parties and gatherings in the form of freshly baked cookies and almond brittle (recipe for another day) in baggies, tied with a holiday ribbon so perfectly curled. “PLEASE CONSUME THESE ‘PEPPARKAKOR’ WITH CAUTION:

THEY ARE HIGHLY ADDICTIVE, NOSTALGIC, CHEWY, AND DELICIOUS.” Annie