Hej Let's Create!

Pippi's Pepparkakor Cookies

Ingredients
- 1 1/3 cup water
- 1/4 cup molasses
- 2 tbsp ground cloves
- 2 tbsp ground cinnamon
- 2 tbsp ground ginger
- 2 tbsp baking soda
- 1/3 teaspoon salt
- 3.4 sticks of butter*
- 750 g of sugar
- 1.2 kg of wheat flour

Step 1
Boil water, molasses, cloves, cinnamon, ginger, salt, and baking soda for a minute while stirring. Allow to stand for about 5 minutes.

Step 2
Cream butter and sugar in a mixer. Add the lukewarm spice liquid.
*While butter can get greasy if you cream it with sugar for too long, colder, firmer butter will give you a little more time to cream it with the sugar. This allows the sugar grains to break down a little further to make the texture less grainy.

Step 3
Work in flour until you get a smooth, shiny dough.

Step 4
Wrap in cling wrap and refrigerate overnight but for as long as 2 weeks to develop the flavors.

Step 5
Heat the oven to 425 degrees. Remove the dough from the refrigerator so it can get to room temperature.

Step 6
Roll out the dough really thin on a clean surface dusted with flour and cut shapes with a cookie cutter. Place on sheets covered in parchment paper and bake for 5-7 minutes.

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Inspired by a recipe from visitsweden.com