



---

## **Pepparkakor**

*For the Nord Kitchen, the holidays start with the search for the perfect ginger cookie. Crisp versus chewy, topped with sugar or not. The Handbook of Swedish Traditions, first published by the American Swedish Institute in 1980, lists 10 different recipes for ginger cookies... also known as **Pepparkakor**. An authentic Pepparkakor recipe should result in a thin, crisp wafer-like ginger cookie laced with just a hint of orange peel. Swedish custom says that you should place a Pepparkakor in the palm of your hand. Then, make a wish. Using the index finger or thumb of your free hand, tap the cookie in the middle. Swedish tradition states that if the Pepparkakor breaks into three pieces, your wish will come true. If the Pepparkakor does not break into three pieces, well, you'll just have to enjoy eating the cookie in smaller pieces.*

1 c. butter or substitute  
1-1/2 c. granulated sugar  
1 egg  
2 tbl. dark corn syrup (Karo)  
2 tsp. ground cinnamon  
2 tsp. ground ginger  
2 tsp. ground cloves  
grated rind of 1 large orange or 1/2 tsp. orange extract

**Cream and beat the above.**

Add:

2 tsp. baking soda dissolved in 1 tbl. warm water

**Then add:**

3 c. sifted all purpose flour.

Divide dough into 3 parts and put into rolls 12 to 14 inches in length. Wrap in wax paper and put in refrigerator overnight. Next day roll thin and place on greased cookie sheet or on parchment paper on cookie sheet.

**Bake at 375° for 5-10 minutes.**

**For Cookie Baking at Church**

Bring:

Pepparkakor dough made one day earlier

Cookie sheets

Rolling pin with sleeve

Pastry canvas

Extra flour