

Spicy Pepparkakor

A Swedish Ginger Cookie

INGREDIENTS

- 1 cup butter
- 1½ cups sugar
- 1 Tbsp. light molasses
- 1 egg
- 3 cups flour, lightly spooned into measuring cup
- 2 tsps. baking soda
- 3 tsps. cinnamon
- 1 tsp. cloves
- 2 tsps. ginger

DIRECTIONS

1. Cream butter and sugar, blend in molasses and egg. Add dry ingredients, gradually adding the last cup of flour. Mix *thoroughly*.
2. Roll out thin, about 1/8", and cut into desired shapes. Bake at 400° for 5 to 8 minutes.

Note: If necessary, add a teaspoon of milk to mixture after last cup of flour. A heart-shaped cutter is a traditional Swedish shape for this cookie.

