



**SUNDAY SCHOOL LADY'S**

# **PEPPARKAKOR**

(SWEDISH GINGERBREAD)

## **RECIPE**

Make your own batch of Sunday School Lady's Famous Pepparkakor using this recipe and then share it with your friends. Be sure to save one for Cap'n Pete!



### **INGREDIENTS**

1/2 cup of unsalted butter at room temperature (1 stick)

1/3 cup brown sugar

1/4 cup white sugar

1 egg

1/4 cup of molasses or sorghum

1 tbsp maple syrup

2 cups all purpose flour

1 tsp baking soda

1/2 tsp. ground ginger

1 tsp cinnamon

1/2 tsp nutmeg

1/2 tsp cloves

1/2 tsp salt



### **METHOD**

Cream butter and sugars with a hand or stand mixer; beat until fluffy. Add one egg; beat until thoroughly combined. Add molasses and maple syrup. Beat until combined. In a separate bowl, whisk together flour, baking soda, and spices. Add flour mix to butter mix; beat until combined. Shape dough into flat disc. Wrap in plastic wrap and refrigerate at least 4 hours (up to overnight).

### **WHEN READY TO BAKE**

Preheat oven to 325 and lightly grease 2 baking sheets. Roll out dough thinly and cut cookies out using cookie cutters. Place on baking sheets. Bake 8-10 minutes.



**TIP!** Cut them out in the shape of a star to make them look like Sunday School Lady's!



