



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!

