

Pepperkakor

A Bite of History | December 2004



- 1 CUP BUTTER OR MARGARINE (DO NOT USE VEGETABLE OIL SPREAD), SOFTENED
- 1½ CUPS SUGAR
- 1 TBSP. LIGHT-COLORED CORN SYRUP
- 1 EGG
- ¾ CUPS ALL-PURPOSE FLOUR
- 1 TBSP. GROUND CINNAMON
- 2 TSP. GROUND CLOVES
- 2 TSP. GROUND GINGER
- 2 TSP. BAKING SODA

In a large bowl beat butter or margarine with an electric mixer on low speed for 30 seconds. Add sugar, corn syrup, and egg, and beat until mixture is fluffy, about 5 minutes.

In a medium bowl stir together flour, spices, and baking soda. Slowly add to butter mixture; beat on low speed until well-combined and smooth (if necessary, stir in last portion of flour mixture by hand). Divide mixture into 4 portions.

On a floured pastry cloth roll 1 dough portion at a time to ¼-inch thickness. Cut with a 2-inch heart-shaped or other cookie cutter; transfer to ungreased cookie sheets.

Bake in a 350° oven for 7 to 8 minutes or until cookies appear set. Let cool on cookie sheets on a wire rack for 1 minute, then carefully transfer to a wire rack to cool completely. Repeat with remaining dough. Makes 15 dozen.

TO MAKE AHEAD: This dough may be frozen for up to 3 months. To freeze baked cookies, place in a storage container and freeze for up to 3 months.