

# MAKE YOUR OWN PEPPARKAKOR

These thin ginger-spiced biscuits are traditional in Sweden—particularly at Christmas time.

Bake them for your Pippi Longstocking Party with this simple recipe.

## INGREDIENTS:

(Makes around 75 pepparkakor)

- 75g butter
- 125g soft light-brown sugar
- 25g golden syrup
- 10g treacle
- ½ tbsp ground ginger
- ½ tbsp ground cinnamon
- ½ tsp of ground cardamom
- ½ tsp ground cloves
- ½ tsp bicarbonate of soda
- 50ml water
- 225g plain flour



## METHOD:

1. Mix the butter, sugar, syrup, and treacle in a saucepan. Heat gently until the butter melts, stirring continuously.
2. Add the spices and mix thoroughly. Add the bicarbonate of soda, water, and flour and stir thoroughly until it is completely mixed in.
3. Empty the mixture into a bowl. When cool, cover with cling film and then leave the dough to rest in the fridge (ideally overnight).
4. Preheat the oven to 200°C (400°F, gas mark 6, fan 180°C).
5. Knead the dough and then roll it out thinly on a lightly floured surface. Cut it into shapes using a biscuit cutter.
6. Transfer to a greased baking tray and bake for 5–8 minutes until golden brown. Keep an eye on them as they burn very easily, but they should be crisp.
7. Leave to cool on the baking sheets as they break easily when hot.
8. When cooled, decorate with icing and enjoy!

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