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
- 1/2 tbsp ground cinnamon
- 1/2 tsp of ground cardamom
- 1/2 tsp ground cloves
- ½ tsp bicarbonate of soda
- 50ml water
- 225g plain flour

METHOD:

- 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.
- Empty the mixture into a bowl. When cool, cover with cling film and then leave the dough to rest in the fridge (ideally overnight).

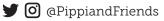
 Preheat the oven to 200°C (400°F, gas mark 6, fan 180°C).

SUIL

- **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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