

Pepparkakor

350° 8-10min.

scant cup brown sugar

scant $\frac{3}{4}$ C. molasses

10 Tbsp. butter

1 tsp. ginger

for vegan recipe:

1 egg -> 1 T of flax seed meal

dissolved in 3 T of warm water

10 T butter -> 10 T Earth Balance

3 tsp. cinnamon

$\frac{3}{4}$ tsp. cloves

2 tsp. baking soda

$4\frac{1}{2}$ C. flour

4.5 x 120g = 540g of
flour was too little

1 egg

Bring sugar + molasses to the boil. Add butter + allow it to melt. Set mixture aside to cool.

Stir in egg, spices, baking soda + flour. Mix, cover in plastic wrap + allow to get cold. (I usually let it sit over night)

Roll it thinly + stamp with cookie cutters. Place on greased baking sheet & bake.

roll directly onto countertop with liberal use of flour on the top and bottom surfaces. use parchment paper instead of grease. 9 minutes in our oven worked perfectly. Use heavy cream to moisten dough if it (or reused scraps) get too dry.