

BRUNE PINNER/ CINNAMON ALMOND STICKS

Easy

No special equipment

Servings: About 60 cookies



INGREDIENTS

3/4 cup plus 2 Tablespoons (200 g) butter, at room temperature

1/2 cup (100 g) granulated sugar

1/2 cup (100 g) dark brown sugar

1 Tablespoon dark, Norwegian syrup “mørk sirup” (you can substitute with light molasses or Lyle’s Golden Syrup or an inverted sugar syrup)

1 large egg yolk

2 1/2 cups (300 g) all-purpose flour

1 teaspoon baking soda

1 teaspoon vanilla sugar or vanilla extract

2 teaspoons cinnamon

To top/decorate:

1 egg, beaten

1/4 cup (60 ml) pearl sugar

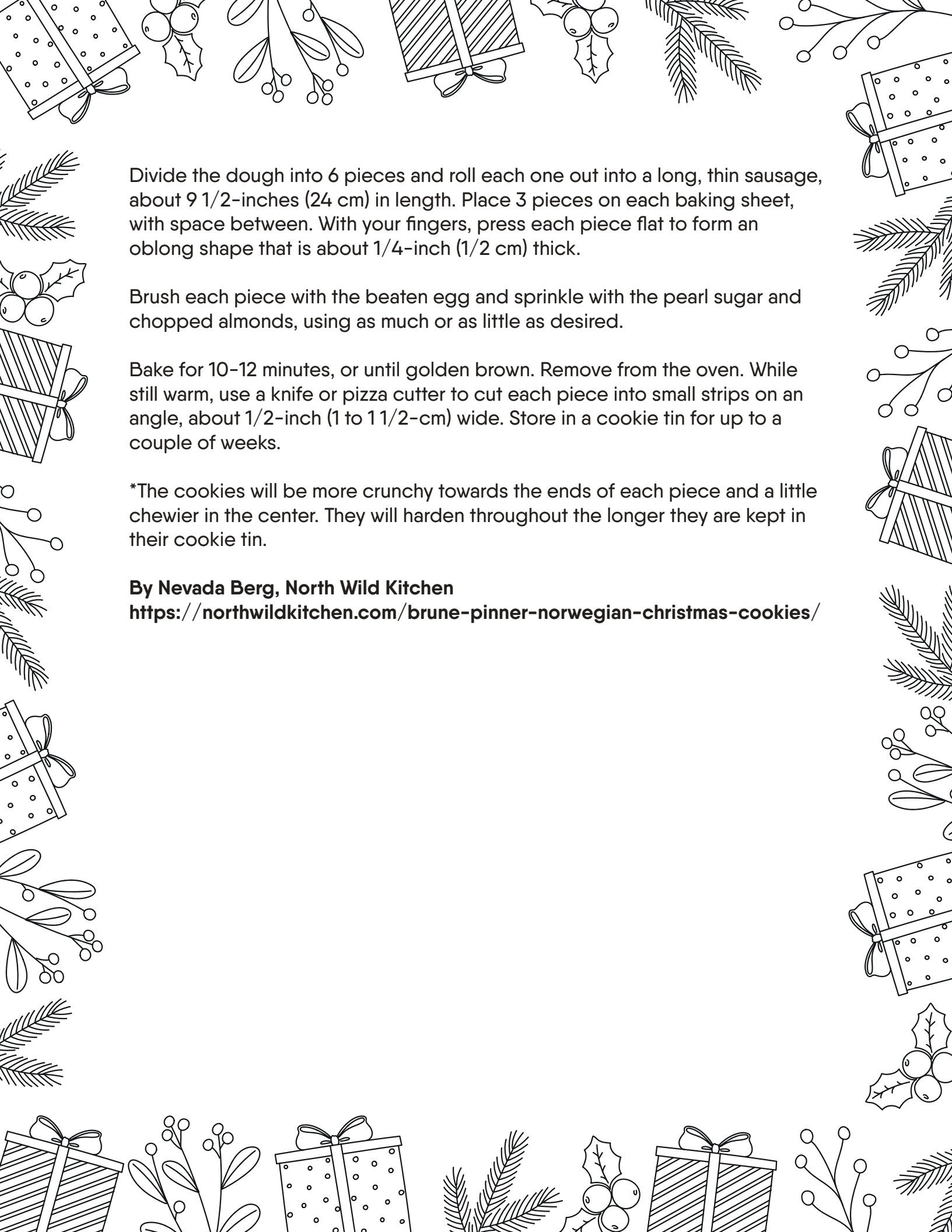
1 1/2 Tablespoons chopped almonds

DIRECTIONS

Preheat the oven to 350 °F / 180 °C. Have ready two baking sheets lined with parchment paper.

In a large bowl or mixer, cream the butter and sugar until fluffy and light in color. Whisk in the syrup and egg yolk (and the vanilla extract, if not using vanilla sugar).

In a separate bowl, combine the flour, baking soda, vanilla sugar, and cinnamon. Pour into the sugar mixture and combine until you form a nice dough.



Divide the dough into 6 pieces and roll each one out into a long, thin sausage, about 9 1/2-inches (24 cm) in length. Place 3 pieces on each baking sheet, with space between. With your fingers, press each piece flat to form an oblong shape that is about 1/4-inch (1/2 cm) thick.

Brush each piece with the beaten egg and sprinkle with the pearl sugar and chopped almonds, using as much or as little as desired.

Bake for 10-12 minutes, or until golden brown. Remove from the oven. While still warm, use a knife or pizza cutter to cut each piece into small strips on an angle, about 1/2-inch (1 to 1 1/2-cm) wide. Store in a cookie tin for up to a couple of weeks.

*The cookies will be more crunchy towards the ends of each piece and a little chewier in the center. They will harden throughout the longer they are kept in their cookie tin.

By Nevada Berg, North Wild Kitchen

<https://northwildkitchen.com/brune-pinner-norwegian-christmas-cookies/>