

PEPPERKAKER / SPICY GINGER COOKIES

INGREDIENTS

1/2 cup sugar
1/2 cup dark corn syrup or golden syrup
1/2 cup (1 stick) butter
1 1/2 teaspoons vinegar
1 egg
2 1/4 cups flour
1/2 teaspoon soda
1/4 teaspoon fresh ground pepper
1/2 teaspoon ginger
1/2 teaspoons cloves
1/2 teaspoon cinnamon

DIRECTIONS

In a small saucepan combine:

1/2 cup sugar
1/2 cup butter
1 1/2 teaspoons vinegar
1/2 cup dark corn syrup

Bring to a simmer over medium heat, stirring to incorporate the butter. Remove from heat and pour into a large mixing bowl. Allow to cool for about 5 minutes or so.

Meanwhile, prepare dry ingredients. Begin by freshly grinding 1/4 teaspoon black pepper.

Sift 2 1/4 cups flour, 1/2 teaspoon soda, 1/2 teaspoon ginger, 1/2 teaspoon cloves and 1/4 teaspoon fresh ground black pepper.

Add 1 egg to the slightly cool sugar mixture.

Add the flour spice mixture.





Beat until smooth.

Place the dough on a piece of plastic wrap and wrap tightly. Form the dough into a square to make rolling out more simple. Place in refrigerator dough for several hours or overnight.

After dough has chilled for several hours, remove from the refrigerator and place on a floured surface. I think putting a piece of plastic wrap over the top of the dough helps to roll the dough thin. Cut into shapes of your choosing and place on a parchment-lined baking sheet.

Bake in a 350 °F oven for 7-8 minutes or until golden and browning on the sides.

Remove from oven and cool.

Layer Pepperkaker in tins and store in a cool place.

By Janet Barton, Simply So Good

<https://www.simplysogood.com/norwegian-pepperkaker/>