

## Swedish Pepperkakor (Swedish Ginger Cookies)

Blend together:

1 cup shortening  
1 cup sugar  
3/4 cup molasses  
2 eggs

In a separate bowl mix together:

3 cups flour  
4 tsp ginger  
4 tsp cinnamon  
3 tsp cloves

Slowly blend in your dry ingredients. On parchment paper, divide dough and make 1 to 1.5 inch diameter snake-like rolls.

Dough should have a semi-gloss look to it but it shouldn't be sticky.

Wrap rolls and refrigerate for at least 24 hours (can be frozen for up to a year).

Slice 1/8 inch slices.

Coat in sugar (dough may also be rolled and cookie cutters may be used)

Bake at 350 for 4-6 mins.

Remove from pan immediately as they can burn very quickly. They may seem too soft but they harden as they cool.



**We hope you enjoy our  
Swedish Pepperkakor!**

*Recipe courtesy of A Swedish Shop  
Route 106 - 257 W. Center Street  
West Bridgewater, MA 02379  
508-580-0222*