

Gingersnaps (300 cookies)

- * 5 1/2 dl (2-1/3 cups) sugar
- * 1 1/2 dl (2/3 cup) molasses
- * 1 1/2 dl (2/3 cup) water
- * 300 gr (3/4 lb) butter or margarine
- * 1 msk (1 tbsp) cinnamon
- * 1 msk (1 tbsp) ginger
- * 1 msk (1 tbsp) baking soda
- * 1 1/2 l (6-1/3 heaping cups) flour



1. Bring the sugar, syrup and water to a boil.
2. Add the butter or margarine and cook until it melts. Cool.
3. Stir in the spices, baking soda and most of the flour.
4. Cover the dough with the remaining flour and let stand cold, preferably until the next day.
5. Knead the dough on a pastry board until smooth. Separate the dough into smaller pieces and roll out thin, about 2 mm (1/16 inch). Cut out the cookies using assorted cookie cutters.
6. Place on a greased cookie sheet and bake for 8-10 minutes at 175°C (350°F).
7. Let the cookies cool on the sheet before removing.

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