



HOLIDAY RECIPE FROM

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Swedish Pepparkakor

These Swedish cookies have been a cherished family tradition for as long as I can remember. My grandma baked them impossibly thin and crisp, a skill unmatched to this day. Each year, I continue the tradition and include these special cookies in the boxes we deliver to neighbors, sharing a piece of our heritage and holiday cheer.

Servings: 4 dozen

→ Ingredients

- 1/2 lb butter
- 1/2 cup dark Karo syrup
- 1 cup brown sugar
- 1 1/2 tsp ginger
- 1 1/2 tsp cinnamon
- 1 1/2 tsp cloves
- 1/2 cup whip cream
- 1 tsp baking soda
- 4 cups flour



A string of various Christmas ornaments is draped across the top left of the page. The ornaments include a large white one with a black cross, a smaller white one with black dots, a silver one, a gold one, and several others in white, silver, and gold. The string is thin and white.

→ Instructions

Cream butter, Karo syrup, and sugar together. Sift spices with flour and add alternately with cream. Chill dough. Roll out quite thin (1/8 inch thick) and cut with round cookie cutter.

Bake at 375°F for about 10 minutes. Watch closely as they burn quickly.

Swedish custom says to place a pepparkakor in the palm of your hand. Then you make a wish and using the index finger or thumb of your other hand, tap the cookie in the middle until it breaks. Tradition says that if the pepparkakor breaks into three pieces, your wish will come true.

Recipe courtesy of my grandma's friend, Signe Olsen circa 1953.