

# Grandma Carla's Gingerbread cookies

[Swedish: Pepparkaka (singular), Pepparkakor (plural)]

by Eva Håkansson, updated Nov 2016 (originally created Dec 2015)

Ingredients:	Metric	English
Light beet syrup*	500 g	~18 oz
Sugar	500 g	~18 oz
Butter, salted	500 g	~18 oz
Cinnamon, ground	1.5 table spoon	1.5 table spoon
Cloves, ground	1.5 table spoon	1.5 table spoon
Baking soda	1 table spoon	1 table spoon
Egg	1	1
White flour	1 kg	~35 oz or 2.2 lb



Gingerbread cookies (pepparkakor) made with a 3D printed cookie cutter with the logo for the Center for Novel High Voltage/Temperature Materials and Structures at the University of Denver.

Melt the butter with the syrup and sugar in a pot. **Note! It must not boil!** Let it cool down a touch and add the spices and the egg.

Add about 80 % of the white flour (800g, or ~28 oz) and the baking soda. Save the rest of the flour for later.

Leave the dough at a cool place overnight (fridge, garage, basement or similar).

Bring the dough back to room temperature. Work in the additional flour, and perhaps a splash of water if needed, to get a good texture. Roll out the dough. About 3 mm (1/8 inch) typically works well for traditional cookie cutters. Slightly thicker may be needed for cutters that also make imprints. Cut out the cookies and use a stainless steel spatula to move them to the baking sheet.

Bake at 175°C (~350°F) for 5-9 minutes. The time needed depends on the thickness (and also on altitude). Watch the first batch closely, they are easy to burn.



A traditional stainless steel cookie cutter in the shape of my "KillaJoule" electric streamliner motorcycle. The cookie cutter was made by my dad Sven Håkansson. The recipe presented here is from my mother's mother, Carla Olsson. She was a seamstress and an outstanding cook.

\*This is the most difficult ingredient to find. It gives the cookies a characteristic caramel flavor. There is likely a domestically produced substitute for this light sugar beet syrup, but the Swedish original can be ordered from [www.Amazon.com](http://www.Amazon.com) in the United States. Search for the manufacturer "Dansukker". Make sure to buy the *light* syrup, not the dark variety.

