

Recipes Continued

This recipe is from members Bill and Wendy Bultinck:

Norway's Best Pepper Cookies

"This recipe is from the Norwegian Embassy in Washington D.C. All Norwegian homes must serve at least 7 kinds of cookies at Christmas. This recipe is different from other pepperkaker recipes because it calls for cream and does not use eggs. It is great for any who can't eat eggs.

1 1/8 c. butter	1 tsp ground cinnamon
1 c white sugar	1 tsp ground black pepper
1/4 c heavy whipping cream	1 1/2 tsp ground cardamom
1 tsp baking soda	1 tsp baking powder
3 1/4 c. all-purpose flour	

1. Cream together the butter and the sugar until light and fluffy. Stir in the cream. Add the baking soda and little water (no more than 2 T) to the butter mixture.
2. Sift the spices, baking powder and flour into the butter mixture. Blend until a nice dough is formed. Roll dough into sausages about 2 1/2 inches in diameter wrap tightly and let dough chill thoroughly.
3. Preheat oven to 375 degrees. Remove chilled dough and cut into thin slices. Bake on a lightly greased cookie sheet for 6 to 8 minutes. Let cookies cool on wire rack.

Bestemors "Te Snipper" (love to dip these in my "kaffe")

1/4 lb. butter (room temp)

3/4 c sugar

4 eggs

2 c flour

1 tsp baking powder (heaping)

Pinch salt

1 tsp almond extract

Sliced almonds



Cream butter and sugar well, add eggs, one at a time and beat (mixture will curdle a little but when flour is added, it becomes smooth again). Add almond drops, then flour to which has been added baking powder and salt. Arrange dough on well-greased and floured cookie sheets in long loaves. Sprinkle sliced almonds on top and pat into dough.

Bake for 20 minutes at 350 degrees. Remove from oven and slice loaves diagonally. Separate slices and place back in oven, toasting for about an hour at 250 degrees.