

Christy Nutter



Knekk-kaker are thin and crispy, yet can be faintly chewy toward the center. They glisten with their caramel coat, and are elegant with their lace-like form.

Anne Lise's Bestefar's Knekk-Kaker

- $\frac{3}{4}$ cup plus 1 tablespoon (160 g) granulated sugar
- 3 tablespoons (50 ml) Norwegian light syrup or golden syrup (Lyles)
- 3 tablespoons (50 ml) heavy cream
- $\frac{2}{3}$ cup (150 g) butter, melted and then cooled
- $\frac{3}{4}$ cup plus 1 tablespoon (75 g) quick-cooking oats
- 1 cup (120 g) sifted, all-purpose flour
- $\frac{1}{2}$ teaspoon baking powder
- 1 teaspoon of vanilla sugar or $\frac{1}{2}$ teaspoon vanilla extract

Preheat the oven to 350°F (180°C). Line 2 baking sheets with parchment paper.

Blend all the ingredients together in a large bowl.

Use a small spoon to scoop out a little of the dough and place it on the parchment paper. You should be able to fit up to 8 spoonfuls of dough at a time per baking sheet. Space them well, so they don't cook into each other.

Place 1 baking sheet in the oven and bake the cookies for 8 minutes. Remove from the oven and let cool. After 5 minutes, or when the cookies have stiffened, transfer them to a cooling rack. While the first batch is cooling, place the second baking sheet in the oven. Spoon more of the dough on the first baking sheet after you have transferred the cookies to the cooling rack. When the second batch of cookies are ready, take them out of the oven and put the newly prepared baking sheet in the oven. Continue this cycle until all of the dough is used up.

Store the cookies in a cookie tin or airtight container, at room temperature, for up to 3 weeks.

Makes about 48 cookies