

# PEPPAKAKER (Swedish Gingersnaps)

## Ingredients

- 1 cup butter
- 1 cup sugar
- 1/2 cup molasses
- 1 tablespoon ginger
- 2 teaspoons cinnamon
- 2 teaspoons cloves
- 1 teaspoon baking soda
- 3 1/2 cups flour

## Instructions

Work butter until creamy. Add sugar, molasses, spices, baking soda and flour. Turn onto a floured board and knead until smooth. Shape into rolls, wrap in waxed paper and chill several hours or overnight. This dough may be rolled thin and cut with fancy cookie cutters. Place on a greased cookie sheet and bake at 325° for 8-10 minutes. Yield: 8 dozen