



cookies
just like Mormor

used to make



favorite Swedish cookies

INTRODUCTION

When I was 12 years old, I traveled to Sweden with my parents to meet my family - Uncle, Aunt and cousins. Sweden was so entertaining, and my family was so delicious. Food was part of every get-together, and always baked goods.

COOKIES

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and other intriguing ingredients. Monitor Lodge has gathered some of their favorite cookie recipes to share with you. Enjoy!

INTRODUCTION

When I was 12 years old, I traveled to Sweden with my parents to meet my family - uncles, aunts and cousins. Swedes love to entertain, and my family was no exception. Food was part of every get-together, and always there were baked goods... wonderful cakes and coffeebreads and cookies. One aunt had a freezer three times the size of her refrigerator, and it was filled with baked goods, just waiting for an excuse to be brought out and enjoyed. Coffee called for seven kinds of wonders, flavored with almonds and ginger and anise and cardamom and other intriguing ingredients. Monitor Lodge has gathered some of their favorite cookie recipes to share with you. Enjoy!

LUCIA GINGERSNAPS

1½ c heavy cream	2 Tbsp baking soda
2½ c brown sugar	9 c flour
1¼ c dark syrup	
1 Tbsp ginger	Icing-beat together
1 Tbsp grated lemon rind	½ c powdered sugar ½ egg white beaten

In large bowl whip cream. Add sugar, syrup, ginger, lemon rind, & baking soda. Stir 10 minutes. Add flour & work until smooth. Cover dough & put in cool place overnight. On floured board roll out thin. Cut out several shapes using floured cookie cutters. Brush with water. Bake at 250° on greased cookie sheets for 15 minutes. Decorate with icing when cooled.

PEPPARKAKOR

1 c butter	2 tsp baking soda
1½ c sugar	2 tsp cinnamon
1 egg	1 tsp ginger
1½ Tbsp grated orange peel	½ tsp cloves
2 Tbsp dark corn syrup	ICING: Mix 1 egg white + 3 - 4 c powdered sugar + 1 tsp almond extract
1 Tbsp water	
3 1/4 c flour	

Cream butter & sugar. Add egg & beat until light & lemon colored. Add next 3 ingredients. Combine dry ingredients & stir into creamed mixture. Chill 2 hours. Roll out thin on lightly floured board. Cut & place on greased cookie sheets. Bake at 325° for 8 to 10 minutes. Ice cooled cookies.

SOFT GINGER CREAMS

2 $\frac{1}{4}$ c flour	2 + 6 Tbsp water
1 tsp ginger	$\frac{1}{2}$ c shortening
1 tsp cinnamon	$\frac{1}{2}$ c brown sugar
$\frac{1}{4}$ tsp salt	$\frac{1}{2}$ c dark molasses
2 tsp baking soda	1 egg

Stir dry ingredients together. Dissolve baking soda in 2 Tbsp water. Cream shortening & sugar until fluffy. Add molasses & egg. Beat in flour mixture alternately with 6 Tbsp cold water. Add soda mixture. Drop 2 inches apart on greased cookie sheet and bake at 400° for 10-12 minutes.

SPRITZ

1 lb butter 1 $\frac{1}{2}$ ⁻² tsp almond extract
1 c sugar 3 $\frac{3}{4}$ c flour
1 egg, lightly beaten

Cream butter & sugar very well. Add egg & flavoring & mix well. Gradually add flour & combine thoroughly. If using an electric mixer, you may need up to $\frac{1}{4}$ c flour extra. Dough should be soft enough to go through cookie press easily. If too soft, chill 1 hour. Use star insert & make 2 inch circles on ungreased cookie sheets. Bake at 375° for 8-12 minutes. Watch carefully - these can burn.

DRÖMMAR

1 c butter	2 c flour
$\frac{1}{2}$ c sugar	1 tsp baking powder
2 tsp vanilla	
pecans, walnuts or almonds	

Beat butter until creamy & lightened in color. Beat in sugar gradually. Add vanilla, then combined dry ingredients gradually. Roll into small balls (slightly smaller than a walnut) Press nut halves into balls and pull dough up around edges of nut. Bake at 325° 12-18 minutes until light golden brown.

SWEDISH BUTTER BALLS

1 c butter	1 tsp vanilla
3 Tbsp powdered sugar	1 c chopped almonds 2 c flour

Cream butter & sugar & vanilla.
Add flour & nuts. Make into
small balls & bake on ungreased
cookie sheet at 350° for 10 min-
utes. Roll in powdered sugar while
hot.

TUSENÅRSKAKOR

3/4 c flour	1/2 c sugar
1/4 lb butter	1 egg

Cream butter & sugar to a soft, fluffy consistency. Add egg yolk, blend well, then add flour. Beat white until it stands in peaks. Cut it into the dough with a knife. Drop by small teaspoonfuls 3 inches apart on a greased cookie sheet and bake at 375° for 10-15 minutes or until edges are golden.

MÖRKAKOR

1 c butter	2½ c flour
½ c sugar	25 almonds chopped
1 egg separated	4 Tbsp sugar
1 tsp almond extract	

Cream butter & sugar until fluffy. Add egg yolk, almond extract & flour & mix thoroughly. Chill. Roll out thin on floured board and cut with cookie cutters. Brush with beaten egg white & sprinkle with mixed almonds & sugar. Pearl sugar may be used. Place on greased cookie sheet and bake at 350° for 8-10 minutes until golden yellow.

FAVORIT BAKELSER

1 egg	1 Tbsp flour
1/3 c sugar	1 tsp baking powder
1/3 c potato flour	
1/2 tsp almond extract	

Beat egg & sugar together. Add almond extract. Blend in dry ingredients. Drop by teaspoonfuls into greased tins. Bake at 325° for 4-5 minutes. Will look white, as if glazed. Should be eaten fresh.

BROWN EDGE COOKIES

1 c butter	2 c flour
1 c sugar	1 tsp baking powder
2 eggs	1 tsp lemon or orange rind
1 tsp vanilla	

Cream butter & sugar until light. Beat in eggs one at a time. Add dry ingredients, then flavorings. Drop by teaspoonfuls on greased cookie sheet. Flatten slightly with a wet cloth covering the bottom of a drinking glass. Bake at 350° for 8 minutes.

SERENA KAKOR

3 c flour	3/4 lb butter
1 c sugar	2 eggs
1 tsp baking powder	1 tsp vanilla
	chopped almonds

Mix dry ingredients. Knead into it 1 whole egg & 1 yolk & vanilla & butter. Make into small balls about $\frac{1}{2}$ inch in diameter. Put on lightly greased cookie sheet & press down slightly to flatten top. Paint with lightly beaten egg white & sprinkle with sugar & finely chopped almonds. Bake at 350° for 10 minutes.

ETT, TVÅ, TRE KAKOR

$\frac{1}{2}$ c brown sugar 1 c butter
 $1\frac{1}{2}$ c flour

Cream sugar & butter. Add flour. Refrigerate for 1 hour. Form into balls & press down with a fork. Bake at 350° for 8-10 minutes to a golden brown.

HALLONSKAKOR

$\frac{1}{2}$ c butter	1/8 tsp salt
1 3/4 Tbsp sugar	$\frac{1}{2}$ egg yolk
1 1/8 c flour	1 c marzipan
1 Tbsp finely chopped almonds	thick raspberry jam

Cream butter, gradually adding sugar then flour. Chill for 2 hours. Beat dough again, adding egg yolk, salt & almonds. Roll out $\frac{1}{4}$ inch thick. Cut out rounds & place on greased cookie sheets. Pipe marzipan around edge of each cookie. Place dab of jam in center of cookie. Bake at 350° for 15-18 minutes. May apply thin icing when cooled.

BRYSELKÄX

1 c butter	2½ c flour
½ c sugar	2 tsp vanilla
cocoa	sugar

Cream butter & sugar until fluffy.
Add flour & vanilla. Mix thoroughly.
Shape into roll 1½ inches in diameter.
Roll in sugar & cocoa mixture & chill.
Slice crosswise & place on greased
cookie sheet. Bake at 350° for 8
minutes or until light golden.

VARIATION: Divide dough into 2
parts. Mix 1 Tbsp cocoa thoroughly
into 1 part. Make 2 rolls of each
part, then make 1 long roll of all
4, alternating light & dark rolls
at the corners. Chill, then cut
& bake as directed above.

BONDKAKOR

2 c flour	3/4 c coarsely
1½ tsp baking powder	chopped almonds
3/4 c sugar	1 Tbsp molasses
	2/3 c butter

Blend all ingredients. Knead to make a smooth, firm dough. Divide into 3 parts; roll each into a cylinder 1½ inches in diameter. Chill until firm. Cut into ¼ inch slices. Place on a greased cookie sheet. Bake at 400° for 10 minutes.

SWEDISH PUFFS

PUFF: 1 c flour
1/2 c butter 1 Tbsp water

Mix like a pie crust. Pat into 2
3 inch wide strips on cookie sheet.

TOPPING:
1/2 c butter 1 c water
1 c flour 1 Tbsp almond
3 eggs extract

Bring water & butter to boil. Take
off heat & stir in flour until smooth.
Add eggs one at a time, stirring
until smooth. Add extract. Bake
at 400° for 45 minutes. When cool
drizzle with icing of 1 c powdered
sugar, 1 Tbsp butter, a little cream
& almond extract. Top with nuts.

MANDELFORMAR

2/3 c butter	1/2 c blanched
1/3 c sugar	almonds,
1 egg yolk	grated
1 tsp almond	1 1/2 c flour
extract	

Cream butter & sugar until creamy & fluffy. Add egg yolk, almonds, extract & flour. Mix thoroughly. Chill. Grease small fluted tins. With floured thumbs coat inside with dough. Bake at 325° for 10 minutes or until light brown. Cool in tins, then unmold. Serve plain or filled with jam or pudding & whipped cream.

CREAM CHEESE COOKIES

3 oz softened	7/8 c flour
cream cheese	1 egg white
3 oz softened	chopped almonds
butter	sugar

Blend cream cheese, butter & flour together well, using hands. Chill at least 1 hour. Roll out to $\frac{1}{4}$ inch thickness. Cut into shapes or squares. Brush with slightly beaten egg white. Top with mixed almonds & sugar. Bake at 350° 12-15 minutes.

PANCAKE COOKIES

3/4 c flour
1/2 c sugar
6 Tbsp melted
butter

1/2 c finely chopped
almonds
2 beaten eggs
sugar

Beat all ingredients together. Drop rounded teaspoonfuls onto greased cookie sheet & sprinkle with sugar. Bake at 385° for 4-5 minutes or until browned. While still hot, roll cookies over a wooden spoon handle.

SWEDISH OATMEAL COOKIES

$\frac{1}{2}$ c butter	1 c flour
$\frac{1}{2}$ c margarine	$1\frac{1}{2}$ c quick oats
$\frac{1}{2}$ c sugar	

Cream butter, margarine & sugar.
Add flour & oats. Shape into little balls & flatten with bottom of glass dipped in flour. Bake at 350° for 15-20 minutes. Sprinkle with powdered sugar while still warm.

OATMEAL CRISPS

3/4 c butter	1 Tbsp baking
1 c sugar	powder
2 c oatmeal	2 Tbsp flour
2 eggs	1 tsp salt
1 tsp vanilla	

Melt butter. Combine all ingredients. Grease & flour cookie sheets. Drop by $\frac{1}{2}$ teaspoonfuls. Cookies will spread. Bake at 350° for 12 minutes or until golden brown. Watch these carefully. Take off quickly when done.

ASTRID'S PARTY PASTRIES

2 c flour 1 egg
 $\frac{1}{2}$ lb butter $1\frac{1}{2}$ c almond paste
 $\frac{1}{4}$ c sugar

Cream butter & sugar to whitish, creamy consistency. Add slightly beaten egg & flour gradually. Knead on board & refrigerate for 2 hrs. Take half of dough. Make a roll with a diameter of 1 inch. Flatten with rolling pin to $\frac{1}{8}$ - $\frac{1}{4}$ inch thickness. Spread with almond paste & roll like jelly roll. Cut $\frac{1}{2}$ inch thick slices & bake on greased cookie sheets at 375° for 15-20 minutes or until just golden.

KLENÄTER

2 egg whites	6 Tbsp cream
6 egg yolks	2 c flour
1/8 tsp salt	1/2 tsp ground cardamom
4 Tbsp sugar	
1 lb lard for frying	

Beat whites, yolks, salt & sugar until thick. Stir in cream & cardamom. Sift flour & mix in well. Roll out thin on lightly floured board. Avoid overhandling, which will toughen pastry. Cut diamond shapes out, & slit in center, pulling 1 end through center slit. Fry in hot fat (365°) until golden brown. Dust with powdered sugar.

SOUR CREAM CHOCOLATE COOKIES

2 c flour	$\frac{1}{2}$ c butter
$\frac{1}{2}$ tsp salt	1 c brown sugar
$\frac{1}{2}$ tsp b.soda	1 egg
3 squares choco- late	$\frac{2}{3}$ c sour cream $\frac{1}{3}$ c coconut
$\frac{1}{4}$ c hot coffee	

Sift together first 3 ingredients.
Melt chocolate in hot coffee.

Cream butter & sugar. Add egg & chocolate mixture; beat well. Alternate adding sour cream and dry mixture. Stir in coconut. Drop by tsp on greased sheet. Bake at 375° for 12 minutes. **FROSTING:** Melt $\frac{1}{3}$ sq chocolate, $\frac{1}{4}$ c sour cream & 1 Tbsp butter. Add $1\frac{1}{2}$ -2 c powdered sugar.

SWEDISH MACAROONS

1 $\frac{1}{3}$ c blanched ground almonds 1 $\frac{1}{2}$ -2 egg whites
1 $\frac{1}{2}$ c powdered sugar

Put almonds through grinder or food processor twice, adding sugar the second time. Work until smooth & firm, gradually adding egg whites. Drop by teaspoonfuls on greased & floured cookie sheets. Decorate with strips of candied orange peel, cherries or nuts if desired. Bake at 325° about 30 minutes, or until light yellow.

A FEW THOUGHTS

As all good bakers know, no recipe is absolute; there is always room for variation. So feel free to change the kinds of nuts that are called for, or the flavoring, or the kind of shortening...You may find a variation you like even more than what we have offered you.

HAPPY BAKING, EVERYONE!

Monitor Lodge No. 218

Sacramento, California



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