

Swedish Ginger Cookies

(Pepparkakor)

SEE 'ST. LUCIA' AT RIGHT **LC** **LF**

- ½ cup butter, softened*
- 1 cup sugar*
- ½ cup dark molasses*
- 6 cups all-purpose flour*
- 2 teaspoons baking soda*
- 2 teaspoons ginger*
- 1 teaspoon cinnamon*
- 1 teaspoon cloves*
- 1 teaspoon salt*
- ½ cup water*

Preheat oven to 350 F. Lightly grease large baking sheets.

With an electric mixer, cream the butter and sugar until light. Add the molasses. In a separate bowl, sift flour with baking soda, spices and salt. Add this to the butter mixture alternately with the water. This will make a very stiff dough.

On a lightly floured board, roll dough in 2 batches to ⅛-inch thickness. Cut into heart and star shapes, using cutters. With a thin metal spatula, carefully transfer the cookies to prepared baking sheets. Bake on the center rack for 5 to 7 minutes. Cool on racks. Makes 7 dozen.

Per cookie: Calories 54 Fat 1 g Cholesterol 3 mg
Sodium 57 mg Percent calories from fat 20%