

Swedish Cookies



This is a childhood memory: Our babysitter's family was from Sweden and one year we baked cookies and she shared this family recipe.

200 g margarine

150 ml sugar mix

400 ml flour

1 ½ tsp. baking powder mix the baking powder into the flour and then mix all ingredients together

Form small balls and place them on a lined baking sheet. keeping enough distance

220°C approx. 8 min

Let them rest as the cookies will be soft right out of the oven

„Mandelhörnchen“

Almonds crescents are normally a big pastry. But by using less dough and making them cookie shaped they have become a family favorite.



150 g	sugar	
2	eggs	mix well until creamy
500 g	marzipan	tear into chunks and add
1	lemon zest	
3-4 drops	bitter almond flavor	mix
~ 200 g	flaked almonds	
~ 200 g	couverture	dark (or add half milk)

Take about a teaspoon full of this sticky dough and cover with the flaked almonds. Place them on your lined baking sheet.

180°C approx. 12-15 min till lightly golden

Melt the couverture and dip the cookies about half way.

Grits-Brittle Cookies



I confess to have left the cookie cutter period :) This is a simple to make crunchy cookie.

100 g	dark chocolate	break apart and then chop into small chunks
170 g	flour	add all and mix. If necessary knead till "smooth".
80 g	sugar	
dash of	salt	
50 g	grits (wheat)	Split the dough in half. On a floured workspace or on a baking paper form a 25cm long cylindrical shape (roll).
1	egg	
150 g	butter	
100 g	hazelnut brittle	

Place the two dough rolls in the fridge for at least 1 hour.

With a brush swipe some water on the dough and gently roll in sugar. With a bread knife cut 5-8 mm slices (turning the dough every few slices to keep it "round").

Place them on your lined baking sheet. Bake for 10-15 min at 180°C. Let them rest as the cookies will be soft right out of the oven.