

## Ginger Snaps – A Swedish Holiday Cookie Recipe

from Rebecca Hunter

In my *Stockholm Diaries* books, North American women travel to Sweden and find romance, adventure... and new foods, of course. The heroines try everything from cinnamon rolls to sandwiches with hard-boiled eggs and caviar paste! But personally, my favorite Swedish culinary experiences have been in December, when ginger snaps are everywhere.

Here in the U.S., most gingerbread recipes feature molasses. However, Swedish recipes use a beet sugar extract called *sirap* instead. Outside of Scandinavia, you probably won't find this ingredient in your local grocery store, but you can easily order it online (Amazon) under the brand name Dansukker. It's worth the extra step, since *sirap* gives these ginger snaps a delicate, distinctly Scandinavian taste.

### Farmor's Swedish Ginger Snaps

125 grams (1/2 cup) sugar  
125 grams (1/3 cup) *sirap*\*  
1/2 egg  
125 grams (9 T) butter  
3/4 deciliter (1/3 cup) whipping cream  
1/2 T cinnamon  
1/2 T ginger  
1/2 t nutmeg  
1 t baking soda  
350 grams (2 3/4 cups) flour

\* *Sirap* in Scandinavia is made of beet sugar, which gives these cookies a distinct taste. If you can't find it, use "golden syrup" instead.

1. Mix flour and baking soda. Cut butter into flour mixture.
2. Whip up whipping cream until it forms stiff peaks. Add sugar, syrup, spices and the (half) whipped egg.
3. Work flour mixture into the wet ingredients and work it all into a smooth, even dough. Wrap tightly and let the dough stand in the refrigerator until the following day.
4. To bake: Preheat oven to 350F. Flour a workspace and work the dough until it's smooth. Roll out the dough very thin and cut into shapes. Bake on a greased cookie sheet until they are golden brown. Let cookies cool on the baking sheet before you remove them.

Happy holidays from our family to yours!

xoxo,

Rebecca