

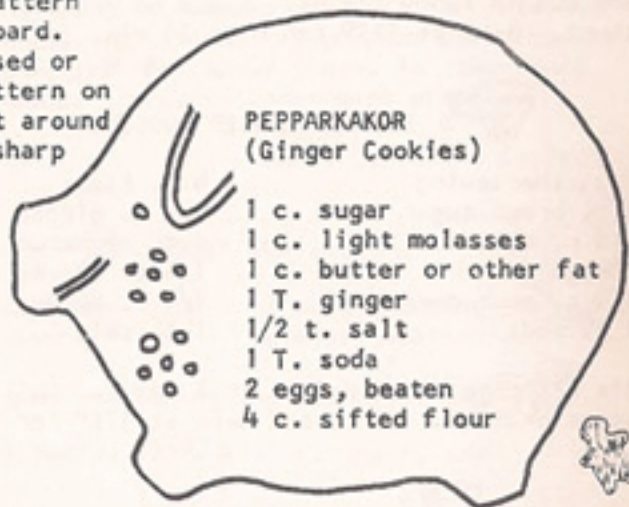
The cookie jars of Swedish people are usually full, but they are crammed to bursting for the Christmas holidays. Butter is used unstintingly; hence the cookies literally melt when they meet the tongue. A number of these prized recipes are included in this cookbook, among them the pepparkakor, a favorite of Swedish children. This cookie has a close connection with the festivities of St. Lucia Day.

Swedish Cookie Pattern:

Trace on tissue paper.

Then cut pattern from cardboard.

Place greased or floured pattern on dough. Cut around it with a sharp knife.



Cook together the first four ingredients. When the mixture comes to a boil, remove from heat and stir in the soda. Cool to lukewarm and add eggs. Gradually mix in flour and salt. Chill overnight. Roll thin, using as little flour as possible on the pastry board. Cut in any desired shapes and bake 10 to 12 min. at 375°.

. . .Mrs. Edith Carlson

