

ASTRID'S NORWEGIAN PEPPERKAKER

This recipe comes from Astrid Karlsen Scott's wonderful Norwegian Christmas cookbook entitled *Ekte Norsk Jul*, Volume 2. It is one of my favorites and always a big hit due to the memorable flavor imparted by the cardamom. I used unbleached organic white flour. Do yourself a favor and purchase new spices for holiday season. Fresh cardamom is a must for this recipe and makes all the difference. Used by permission.

- 1 cup + 2 Tbsp. butter
- 1 cup white sugar
- ¼ cup cream, scant
- 1 tsp. baking soda
- 3 to 3½ cups white flour
- 1 tsp. cinnamon
- 1 tsp. black pepper, freshly ground
- 1½ tsp. ground cardamom
- 1 tsp. baking powder

Cream butter and sugar until white. Add cream and blend again. Mix the baking soda in a little water or coffee and add to flour mixture. Sift spices and baking powder. Add the dry ingredients to the wet and mix until a nice dough forms. Using a sheet of parchment paper, roll the dough into a 2½-inch diameter long sausage. Twist the ends of the parchment paper to seal and refrigerate to chill—at least 4 hours.

Unwrap the chilled dough and cut into thin slices of about ¼ inch. Bake on lightly greased cookie sheet at 375°F for 6 to 8 minutes. Remove from the oven, completely cool, and store in an airtight container.

For more information on Christmas cookies, see my article, ["One is Silver and the Other is Gold."](#)