

## Sigrid's Skaarne Pepperkaker



This recipe is very special to us here at Ingebretsen's, and it was the very first to be selected for the cookbook we are creating in honor of our 90th anniversary. We share it with you here in memory of Sigrid Christiane Brown, our much-loved colleague. Sigrid worked in our needlework department and was a talented knitter of Norwegian sweaters. Every single one she entered in the Minnesota State Fair came back home with a blue ribbon pinned onto it. Sigrid knit her family and circle of friends together with equal skill. Sigrid didn't want a memorial service or flowers. She asked instead that each of us be aware of those around us, helping those in pain, hunger or need. Every Christmas, Sigrid baked Skaarne Pepperkaker for all her friends. The tins in which the pepperkaker were delivered were faithfully returned in hopes that a new batch would be forthcoming the following Christmas! A gift of Sigrid's delicious spice cookies would certainly brighten anyone's day, and this generous recipe makes plenty to share.

This is a refrigerator cookie, so once it's mixed, it's a snap to make. Chopping the almonds does take some time, so don't make this if you're in a hurry, as chopping by hand produces the best size of cut almonds. This recipe makes about 250 little cookies. The name, in Norwegian, means cut or sliced spice cookies.

1 c. plus 2 tbsp. butter  
1/3 c. molasses  
2 1/2 c. powdered sugar  
3 c. flour  
2 tsp. baking soda  
1 tsp. ground cloves  
1 tsp. cinnamon  
2 1/2 c. chopped almonds  
3 tbsp. cold water

In a small saucepan, over low heat, melt the butter, then add the molasses and powdered sugar, stirring after each addition. Heat to a low boil and boil a couple of minutes. Cool. Combine the flour, baking soda, cloves and cinnamon and add to the butter mixture. This is a stiff batter. Stir in the almonds and water. Mix well using your hands, and form into five or six logs approximately two inches in diameter. Wrap well in plastic or foil and refrigerate for several hours. Working with one roll at a time, remove wrapping, slice thinly (aiming for one-eighth of an inch) and place on greased cookie sheets. These do not spread. Bake in a preheated 450° oven for five minutes or until they begin to brown. Cool and store in an airtight tin.