

Danish Biscuits (Brunkager)

Delicious and crunchy Christmas sweets



Prep time 10 minutes
Cooling time 30 minutes
Baking time 10 minutes
Yields 30-40 cookies

Ingredients

2 1/2 cups (315g) flour
1/3 cup (75g) dark brown sugar
1/2 tsp (3g) salt
1 tsp (3g) ground cinnamon
2 tsp (4g) ground ginger
1/2 tsp (2g) ground nutmeg
1/4 tsp (1g) ground cloves
1 tsp (6g) baking soda
1/2 cup (113g) butter, room temperature
1/3 cup (100g) molasses or syrup
1 egg

To make

In a large bowl, combine dry ingredients together: flour, salt, spices and baking soda and nuts.
In another bowl cream butter with sugar. Add the egg and molasses and mix well.
Add dry ingredients to the butter mixture and stir until the dough comes together.

Chill for 30 minutes in the fridge.

Roll the dough between two layers of parchment paper into (2-3 mm) thick
Cut the dough into desired shapes using the cookie cutters. Re-roll the remaining dough and cut more shapes.

Bake for 7 to 10 minutes (depending on the cookie size). Allow to cool on the baking tray then transfer to a cooling rack to cool completely.