

Stonebaked Christmas Cakeman

Cookies	Preparation Time	Baking Time	Cooling Time	Oven Temperature
15+	20 minutes	5-7 minutes	12 hours	230+/445+ Celsius/Fahrenheit

This is a typical Christmas cookie for most Norwegians, but in some areas, you could find bakeries that bake them all year long. In the south where I live some bakeries survive just because of the great sales of this cookie during the Christmas season. While it's very simple to make and keeps delicious for months in a cookie box. Some choose to give them chocolate pants, others to decorate the Santa's hat in a red color and dip it in sugar. There are lots of different shapes all in a Christmas theme. Kids would love to participate in baking this cookie so make sure to bring them on the baking team.



Ingredients

European Measurements	US Measurements
100g butter	3.5 oz. butter
750 g white flour	26.5 oz. white flour
6 tsp. bakers ammonia	6 tsp. bakers ammonia
400g sugar	14 oz. sugar
3.5 dl. milk	1 ¾ cup milk

Directions

- Start by adding sifted flour, butter and bakers ammonia to a mixer bowl.
- Let this mix at medium speed for 10 minutes.
- While the mixer is running, you can add milk and sugar to a medium-sized pot.
- Bring to a boil, while stirring at all times.
- Add milk and sugar mixture to the mixer bowl.
- Let it mix for about 5 minutes.
- Add this sticky batter (dough) to a bowl, and leave it in a cold place like the fridge, basement or a loft for 12+ hours.
- Remember to cover it with foil or kitchen cloth.
- Take batter (now dough) out of the bowl, and onto the kitchen counter.
- Split into two halves and start rolling out the first half.
- Roll until it's about 5 mm thick.
- Use cookie cutters to make the man or woman shape you want.
- Place them into the oven. I use a stone to bake them, but there is no problem using a normal baking sheet with a baking paper under.
- Bake for about 5-7 minutes.
- Take them out and let them rest for 1 hour before putting them away in a sealed container.

There are lots of delicious Christmas recipes on the website with a video showing how to make every recipe. (Click to view)

