

# 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)

