

ChefNorway's Ginger Nuts

Servings	Preparation Time	Mixer Time	Baking time	Oven Temperature
4+ People	5 minutes	16 minutes	10-12 minutes	210/410 Celsius/Fahrenheit

Ginger nuts are one of the favorites around Christmas. Some fill jars with them and give them as Christmas presents. They are super easy to make, and it goes quite quickly to make a hundred cookies. Maybe fill the cookie jar at your workplace with these cookies for a change!



Ingredients

European Measurements	US Measurements
250g butter	8.8 oz. butter
250g sugar	8.8 oz. sugar
1 dl. heavy cream	½ cup heavy cream
½ tsp. cardamom	½ tsp. cardamom
½ tsp. ground pepper	½ tsp. ground pepper
1 tsp. cinnamon	1 tsp. cinnamon
½ tsp. baking soda	½ tsp. baking soda
500g white flour	17.6 oz. white flour

Directions

1. Add sugar and butter to a mixer bowl
2. Mix it at full speed for at least 5 minutes
3. Add all the spices, heavy cream, baking soda and baking powder.
4. Add the white flour as the last ingredient and start the mixer on low speed.
5. When you have a good consistent dough, you can stop the mixer and take the dough out of the bowl.
6. Split dough into four large pieces.
7. Start with rolling one piece of dough into a long tick line. Cut this into inch thick pieces.
8. Roll these small pieces into round balls
9. Now place them on a baking sheet with baking paper.
10. Finish with pressing them down with two fingers.
11. Bake for 10-12 minutes.
12. They'll burn at the bottom first so don't let them bake for longer than the suggested time.

You could find out more about this recipe and a video on how to make it at <http://www.chefnorway.com>.

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

