



Stonebaked cakeman

This is a typical christmas cookie for most norwegians. 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. It's very simple to make and the cookies keep 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 along with the baking team.

Servings: 15-20 cookies

Measurements

Preparation time: 20 minutes

Cooking time: 30 minutes

Total time: 50 minutes

+ Cooling time of 12 hours

Baking Temperature:

230o Celcius

445o Fahrenheit

100g butter

750g white flour

6 tsp. bakers ammonia

400g sugar

3.5 dl. 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, woman or any christmas shape you would 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.

