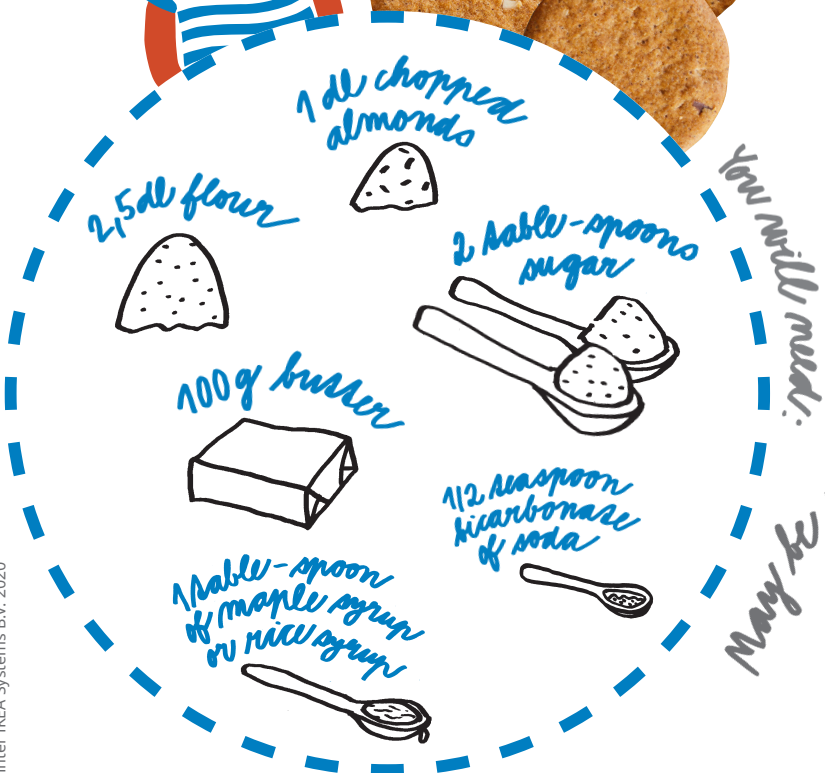


Baking with Elk

COOKIES BONDKAKOR

Traditional Swedish farmer cookies

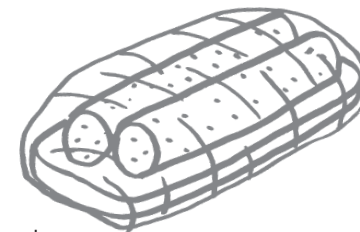


1 Cut softened butter in pieces. Put all ingredients in a large bowl. Mix it and knead it with your hands until the mixture forms a dough.



2

Divide the dough into two parts. From each part make a roll about 5 cm thick. Wrap it with foil and let it rest for 1 hour in the fridge.



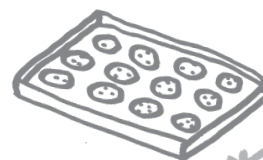
3

Cut the rolls into slices about half centimeter thick. Put them on a baking sheet covered with baking paper.



4

Preheat the oven to 200 C and bake it about 10 minutes until the cookies become slightly golden.



You may store the cooled cookies in a food container, they will last longer fresh. Or you can tie several cookies with a ribbon and give them as a gift.

May be useful:

