

**Almond Ginger Snaps** -*Skursna pepparkakor*  
Swedish cooking book

1 cup butter  
1 cup sugar  
½ cup molasses  
1 tablespoon ginger  
2 teaspoons cinnamon  
2 teaspoons cloves  
1 teaspoon baking soda  
3 ½ cups flour  
1 cup blanched almonds

1. Work butter until creamy
  2. Add sugar, molasses, spices, baking soda, almonds and flour
  3. Turn onto floured baking board and knead until smooth
  4. Shape into 2 thick, slightly flattened rolls
  5. Wrap each in wax paper and chill thoroughly
  6. Cut crosswise with sharp knife in thin slices
- Place on greased baking sheet and bake in moderate oven, 325 degrees. For 8-10 minutes

