



Brunkaker (Norwegian Brown Cookies)

Winner for Best Taste category in
Wight's Home & Garden's 2011 Harvest Fair Cookie Bake-Off!

By Don & Sandra Haugen

Ingredients:

- 1 cup butter
- 1 cup white sugar
- 2 tsp. vanilla sugar
- 2 Tbsp. Lyles Golden Syrup
- 2 cups flour
- 1 tsp. baking soda



Directions:

1. Cream butter and sugar.
2. Add remaining ingredients with mixer, just until combined.
 - ➔ The mixture will be stiff.
3. Form dough into six long rolls about the diameter of a quarter.
 - ➔ Use wax paper on your counter to roll it on.
4. Sprinkle with white sparkling sugar to decorate, if desired.
5. Bake 2 rolls at a time on ungreased cookie sheets or on baking paper.
6. Bake at 350° for 15 – 19 minutes to a light golden brown.
7. Cut in diagonal strips about 1 inch wide.
 - ➔ A pizza slicer works well.

Don & Sandra double this recipe – they go fast!