

Cookie #1 - Mary Pacher

Rosenmunnar

Story:

Christmastime seems to be an ideal time to celebrate Scandinavian heritage, especially with sweet treats. Mama's favorite was sandbakkelse; a butter cookie flavored with almond and cardamom and a beautiful scalloped shape from their baking tins. She made them every year, even if she made no other Christmas cookies, but they, like krumkake and rosettes, require special equipment. I remember making lefse with Granny, and how hers always came out perfectly round, unlike those of her grandchildren. Spread with butter and cinnamon sugar, they were always a welcome treat, but they don't have much decorative flair, looking more like flour tortillas than a Christmas cookie. Swedish thumbprints, or rosenmunnar, on the other hand, require no special equipment, and are easy, tasty, and attractive, making them one of my favorite Christmas cookies.

Recipe:

226 g. (1 cup) butter, at room temperature

110 g. (½ cup) sugar

125 g. (1 cup) whole grain flour (Fairhaven Mill organic fine bread flour)

155 g. (1 ⅓ cup) T85 high extraction bread flour (Cairnspring Mill Trailblazer)

85 g. (¼ cup) raspberry jam

Preheat oven to 375 F.

Cream butter and sugar. (I use a wooden spoon.)

Stir in flour to form a stiff dough.

Form in 1" balls* (about 16 g. each) and place on cookie sheet lined with parchment or silpat.

Flatten balls slightly and make a ½-inch diameter depression in the center (the handle of a wooden spoon works well for this, but a fingertip also works).

Use a small spoon to fill the depression with jam.

Bake about 12 minutes, until edges are barely starting to brown. Leave to cool on the pan for a couple minutes before transferring to a cooling rack.

*A cookie scoop is helpful but not necessary.

Makes a generous 3 dozen cookies

Note: the original recipe used 2 cups all purpose flour.