

EASY SOFT “PEPPARKAKA” (GINGERBREAD CAKE)
(without eggs)

3 dl flour
1 ½ dl sugar
1 tsp cinnamon*
1 tsp ground cloves*
1 tsp ground ginger*
1 tsp baking soda/bicarbonate of soda
100 g butter
1 dl cream
1 dl milk
½ dl syrup
2 tbsp lingonberry jam

1. Set the oven at 175° Celsius and grease and cover with thin layer of breadcrumbs.
2. Mix flour with all spices and the baking soda.
3. Melt the butter and remove from the heat. Add the cream, milk, syrup and lingonberry jam to the saucepan.
4. Pour this into the flour mixture and mix well.
5. Pour in to the greased baking tin and place in the lower part of the oven for 40-45 minutes.
6. Leave the cake for 10 minutes before removing it from the cake tin. Decorate it with a sprinkle of icing sugar before serving.

*In the Swedish grocery stores you can buy small packages of “Pepparkakakryddor” - you can replace the above spices with 3 teaspoons “Pepparkakskryddor”.

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