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STOCKHOLM

YOUR PERSONAL GUIDE TO THE SWEDISH WAY OF LIFE

EASY SOFT “PEPPARKAKA” (GINGERBREAD CAKE) (with eggs)

4 eggs
3 dl sugar
1 tbsp cinnamon*
1 tsp ground cloves*
1 tsp ground ginger*
1 tsp ground cardamom*
4 dl flour
2 tsp baking soda
100 g butter
1 dl cream (or milk)

1. Set the oven at 175° Celsius and grease and cover with thin layer of breadcrumbs or flour.
2. Beat the eggs and sugar into a fluffy batter.
3. Mix flour with all spices and the baking soda.
4. Melt the butter, add the cream/milk to the saucepan. Whilst mixing add this to the batter as well as the flour mixture – mix well. .
5. Fill the baking tin and place in the lower part of the oven for 35-45 minutes. Check if the cake is ready already after 35 minutes, it depends very much on the oven!
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 4 teaspoons “Pepparkakskryddor”.

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