

SCHWEDISCHE JULKUCHEN (SWEDISH CHRISTMAS CAKES)

INGREDIENTS

250 grams unsalted butter
120 grams sugar
1 egg
400 grams flour
1 teaspoon baking powder
1 egg white
4 tablespoons cinnamon
4 tablespoons sugar

DIRECTIONS

In mixing bowl, cream together unsalted butter, the egg and the sugar until light and fluffy. Finally add in the flour and the baking powder and knead well into one mass. Roll dough into one long snake. Wrap in aluminum foil and chill in refrigerator for 2-3 hours. Repeat with other half of the dough.

Preheat oven to 400F. Separate the egg into a small bowl, discarding the yolk or save for another purpose. Unwrap chilled dough. Slice with sharp knife into 1/4 inch thick slices. Place on cookie sheet lined with silpat or onto parchment paper.

Mix together the cinnamon and the sugar. With the pastry brush, brush each cookie with egg white and drizzle with the cinnamon-sugar combination. Bake 8-10 minutes or until golden brown at the edges. Cool on wire rack.