

PEPPARKACKER

3-1/2 c. flour
1 t. baking soda
1-1/2 t. ginger
1-1/2 t. cinnamon
1 t. cloves
1/4 t. cardamom

1-1/2 c. butter

3/4 c. sugar

1 unbeaten egg

3/4 c. molasses

2 t. orange rind

almonds Cream butter and add sugar. Add egg, molasses and rind. Stir in dry ingredients. Chill overnight. Roll out to 1/4-inch thickness. Cut into shapes. Press almonds into surface. Bake at 375 degrees for 8 to 10 minutes. Makes about 2 to 2-1/2 dozen cookies. Dough will keep up to 1 week in refrigerator.

From: Donna Kummer

Date Entered: September 15, 1990