

VIKTORIAKAKOR

200 gram smör eller margarin
2 deciliter socker
1 matsked sirap (gärna mörk sirap)
1 äggula
4 1/2 deciliter vetemjöl
1 matsked vanilinsocker (rågad=brimful?)
2 teskedar bikarbonat

about 150 gram melt blockchoklad

150 grader varm ugn

This will be about 50 cookies

Victoria Cookies

1 $\frac{3}{4}$ sticks of butter or margarine
 $\frac{3}{4}$ c. sugar
1 T. dark corn syrup
1 egg yolk
2 c. flour
1 T. vanilla sugar (regular sugar will do)
2 t. baking soda

5 oz. baking chocolate or 1 cup of chocolate chips

Preheat oven to 350 F.

Cover cookie sheet with parchment paper
Mix all ingredients, except chocolate, together.
Roll dough into several long thin logs, approx. 1/2" thick
Place logs on cookie sheet about 2" apart
Bake for about 10 min.

Logs will flatten during baking.

While cookies are baking, melt the chocolate.

When cookies are done but still warm, score the cookies on the diagonal, about 1" apart
Spread cookies with melted chocolate.
Cut cookies all the through and allow to cool.

Makes about 50 cookies

NÖTKAKOR

1 hekto socker
1 hekto malda nötter
1 ägg (litet)

This will be about 35 cookies

300 grader varm ugn

the nuts must be very fine grind (ed?)

Nut Cookies

½ c. sugar
½ c. very finely ground nuts
1 small egg

Preheat oven to 550 F.

Cover cookie sheet with parchment paper

Mix all ingredients together
Form dough into small balls, about ½" – ¾" diameter.
Place balls on cookie sheet
Bake for about 5 minutes, until golden brown.

Makes about 35 cookies