

# Brown 'n' Spicy Scandinavian Gingerbreads

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Abbreviations: c. = cup; t., tsp. = teaspoon, T., TB = tablespoon, lb. = pound

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The following is a tasty treat, and quite handy for carting to feasts, events, meetings, etc. The recipe makes many rounds of gingerbread, so you may want to cut it down. This is an excellent companion for either beer or cider, giving it universal appeal among boozers and Prohibitionists, a sinker par excellence! Note: This recipe is designed for use with a clay mold. If you have one, follow the directions that accompanied it. If you do not have a mold, do not despair. The dough can be rolled out and cut with a cookie cutter, or patted into patties (guess how they got that name?). In this case, the resulting form should be under 1/2" in thickness.

2 3/4 c. sugar  
3/4 c. water  
3/8 c. dark corn syrup  
1 1/3 T. cinnamon  
1/2 lb plus 2 T. margarine  
2 t. ground cloves  
1 T. ginger  
1 T. baking soda  
1 T. water  
8 c. flour

Preheat oven to 350 degrees Farenheit.

Combine sugar, 3/4 c. water, corn syrup, cinnamon, cloves and ginger in a sauce pan. Place over moderate heat and stir until sugar is dissolved. Remove from heat, add margarine and stir until cool.

Dissolve baking soda in 1 tablespoon water and add to mixture. Add flour gradually and work until dough is firm.

Form and place cookies on sheet and bake in a 350-degree oven for 12-15 minutes.