



# A St Lucia Recipe - Pepparkakor

(gingerbread cookies)



## Ingredients



225

grams



self-raising flour



85

grams



margarine



85

grams



brown



sugar



85

grams



golden syrup



2

level



teaspoons

of



ginger,



cinnamon








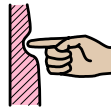
and







cloves.












## Method

1.    +  →   soft.

2.   in    +  and cloves.

3.   to  make a  dough.

4.  dough  on a  a  floured  board.

5.  biscuit  shapes  with a  cutter.

6.  200°C  →   minutes.