MAKE YOUR OWN PEPPARKAKOR

These thin ginger-spiced biscuits are traditional in Sweden—particularly at Christmas time.
Bake them for your Pippi Longstocking Party with this simple recipe.

INGREDIENTS:
(Makes around 75 pepparkakor)
• 75g butter
• 125g soft light-brown sugar
• 25g golden syrup
• 10g treacle
• ½ tbsp ground ginger
• ½ tbsp ground cinnamon
• ½ tsp of ground cardamom
• ½ tsp ground cloves
• ½ tsp bicarbonate of soda
• 50ml water
• 225g plain flour

METHOD:
1. Mix the butter, sugar, syrup, and treacle in a saucepan. Heat gently until the butter melts, stirring continuously.
2. Add the spices and mix thoroughly. Add the bicarbonate of soda, water, and flour and stir thoroughly until it is completely mixed in.
3. Empty the mixture into a bowl. When cool, cover with cling film and then leave the dough to rest in the fridge (ideally overnight).
4. Preheat the oven to 200°C (400°F, gas mark 6, fan 180°C).
5. Knead the dough and then roll it out thinly on a lightly floured surface. Cut it into shapes using a biscuit cutter.
6. Transfer to a greased baking tray and bake for 5–8 minutes until golden brown. Keep an eye on them as they burn very easily, but they should be crisp.
7. Leave to cool on the baking sheets as they break easily when hot.
8. When cooled, decorate with icing and enjoy!
MAKE YOUR OWN PIPPI PANCAKES!

Follow along with this recipe to create scrumptious pancakes, just like Pippi’s!

‘MIXY-MIXY, PANCAKE-IXY BAKEY-BAKEY PANCAKE-MAKEY TAKE YOUR SEATY PANCAKE EATY’

PIPPPI LONGSTOCKING

INGREDIENTS:

- 300ml milk
- 1 large egg
- 110g plain flour
- Pinch salt
- Butter or oil (for frying)

METHOD:

1. Put the flour and a pinch of salt in a large bowl, and make a hole (or well) in the middle.
2. Mix the egg and milk together in a jug, then pour into the well and whisk until smooth.
3. Set aside to rest for a while if you have time, or get cooking straight away!
4. Ask a grown up to help you put a frying pan over a medium heat and carefully wipe it with some oiled kitchen paper or a little butter.
5. Once the frying pan is hot, pour in the pancake batter and cook for 1 minute on each side until golden.
6. Serve with your favourite filling!

‘Those were the best pancakes I’ve ever had’ says Tommy

From the Pippi Longstocking chapter
Pippi at Home