

La table

## PEPPERKAKE

 × 10

 30 mn

 12 mn

 0 h

300 g butter, 250 g sugar, 3 dl dark syrup, 1/2 teaspoon ground clove, 2 teaspoons ground ginger, 2 teaspoons pepper, 2 teaspoons cinnamon powder, 4 st baking soda. 900 g flour.

Topping : 250g icing sugar, 1 egg white, 1/2 teaspoon lemon juice

Mix the butter, sugar syrup in a saucepan. Heat until the sugar is melted. Add the clove, ginger, pepper and cinnamon, and mix well together.

Out of the heat, add the baking soda and sift the flour to create a smooth dough.

Adjust the thickness of the dough with flour.

Cover the dough with plastic and let cool for a few hours, preferably at night.

Knead the dough with a little flour on the table and roll around 3 mm thick.

Cut the pepperkake as desired and bake them at 175 ° C for about 10 minutes.

For the topping : Mix together the icing sugar with egg white and the lemon juice and decorate as desired

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