

# **Danish Brown Cookies (Brunkager)**

courtesy of [nordicfoodliving.com](http://nordicfoodliving.com)

**(plus a few personal tips from me - Jules xx)**

[picture credits Jules Mold](#)



## **Ingredients**

- 250 g butter
- 250 g brown sugar **(I use soft brown sugar)**
- 125 g light syrup **(I use golden syrup)**
- 500 g plain flour
- 3 tsp ground cinnamon
- 2 tsp ground ginger
- 1 tsp ground cloves
- 1 tsp ground allspice
- 150 g whole **(blanched)** almonds
- 25 g unsalted pistachio kernels
- 2 tsp potash **(I use 1tsp of baking soda)**
- 1 tbsp cold water

## **Instructions**

1. In a saucepan heat up the butter, syrup and brown sugar at medium heat until the temperature is about 70 C (160 F) **(or just bubbling)**. Set the pot aside.
2. In a large bowl mix cinnamon, cloves, ginger, allspice and plain flour. Add the whole almonds and pistachio kernels.
3. In a small bowl dissolve the potash **(or baking soda)** in the cold water.
4. Pour the butter and potash **(or baking soda)** mixture into the bowl with the flour and mix/knead it all well.
5. Pour the batter into an oven pan (about 18x18 cm - 7x7 inch) lined with baking paper. Make sure the batter is in an even layer and cover the pan with a sheet of baking paper.
6. Leave the pan, with the batter, on your kitchen table **(or somewhere cool and dry and out the way)** for the next day.
7. The batter should now be a solid dough. Use a sharp knife to cut the dough into 5-6 logs and then into thin slices.

(I find I can get 4 equal sized logs out of an 18 x 18cm square tin. I then put 3 of the logs in individual freezer bags and freeze them for another day. When I want some more I defrost one of the logs and then cut into thin slices and bake.)

8. Place the cookie slices on an oven tray lined with baking paper.

9. Bake the cookies at 180 C (360 F) for about 8-12 minute **(keep a close eye on them as they bake very quickly. I find mine are usually done somewhere between 5 and 8 minutes)**

10. Let the cookies cool off. Keep them in an air tight box or jar.

