**Kakemenn**

A common christmas cookie from Scandinavia.

Minutes to Prepare: 10

Minutes to Cook: 30

Number of Servings: 35

Ingredients

50 g (0.217 cups) margarine

1.5 dl (0.5 cups) sugar

5 dl (2.1 cups) flour

1/2 tsp bicarbonate of soda

1 dl (2.4 oz) milk

Try Premium Almond Paste in This Recipe.

Directions

Melt the butter. Mix all the ingredients and let the dough rest overnight. Roll the dough out to a 0.5 cm (1/4 inch) thick circle and cut out shapes using a cookie cutter. Put the cookies on a baking sheet, and bake in the oven on 200 C (about 392 F) for about ten minutes. The cookies should still be white when taken out of the oven, but fluffy and not doughy.

Makes about 35 cookies. Keeps for 2-3 weeks in a cookie tin.

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