




Norwegian Christmas Cookies

 **PG Tested**

Tender and buttery, this recipe makes a ton of little cookies, but the dough keeps in the fridge for a couple of days so you don't have to bake them all at once.

2 large eggs, divided

1 cup granulated sugar

4 cups all-purpose flour, spooned into cups and leveled off

1 teaspoon baking powder

1/2 teaspoon fine table salt

3 sticks (1 1/2 cups) unsalted butter, cut up and softened

1/2 cup sugar cubes, coarsely crushed, or decorative or sanding sugar

In stand mixer, with paddle, beat 1 egg and the granulated sugar on medium-high speed until thick and pale. Add flour, baking powder and salt and mix on low speed until almost blended. Mixture will be clumpy. Add butter and mix on low speed, scraping sides as needed, until dough forms.

Transfer to another bowl, cover and refrigerate at least one hour or overnight. (Dough gets hard when cold but it's easy to work with.)

Preheat oven to 350 degrees.

Beat remaining egg in a small bowl. Roll level teaspoons (or a little bigger) of dough into balls and arrange 1 inch apart on ungreased baking sheets. Press thumb into center of each ball to flatten, leaving a depression, and brush lightly with beaten egg. Sprinkle crushed or decorative sugar in centers.

Bake until golden at edges, 12 to 18 minutes. Transfer to wire racks to cool.

Store in airtight containers or freeze.

Makes about 12 dozen cookies.

— Adapted from *Gourmet Magazine*