

## Traveling Mama's Danish Perbernødder Cookies

### Ingredients:

- 1 cup vegetable oil
- 1 cup packed brown sugar
- 1 egg
- 3 cups all-purpose flour
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 1 tsp. freshly ground cardamom
- 1 tsp. cinnamon
- 1/2 tsp. ginger
- 1/2 tsp. cloves

### Preparation:

Preheat oven to 375°. Cream together the oil and brown sugar, then beat in egg until well-blended. Sift together remaining ingredients, then mix into batter to form a super stiff dough. It may look too stiff and dry, but that is normal.

Taking one handful at a time of the dough, shape it into 1/2"-thick snakes on a floured counter. Using kitchen shears or a sharp knife, cut each snake into 1/2"-long pieces. (To make mine look more like the ones from the packages, I shaped them gently to give them a little dome on top.)

Place pieces on an ungreased cookie sheet, separating them slightly, and bake for 8 minutes, or until they just begin to turn golden brown.

Enjoy!

Adapted from About.com recipe: <http://scandinavianfood.about.com/od/cookierecipes/r/peppernuts.htm>