**Scandinavian Aebleskivers**

1 ¼ up flour 1/2 teaspoon salt

1/2 teaspoon vanilla 1 1/2 teaspoons melted butter

1 cup buttermilk 3 eggs

1 teaspoon soda–dissolved in

1/2 teaspoon hot water

1 teaspoon sugar

Separate eggs. Whip whites until stiff. In another bowl, beat yolks and buttermilk. Add remaining ingredients to yolk mixture. Fold egg whites into yolk mixture. Bake in an aebleskivers pan on stove (lightly greased, medium heat). You may put small slices of fruit in the center of the aebleskiver for a fun surprise.

**Buttermilk Syrup**

1 Cup Sugar

1/2 Cup Buttermilk

1 Stick Margarine

1/2 Tsp. Soda

1 Tsp. Vanilla

Bring sugar, buttermilk and margarine to a boil. Turn off the heat

and add the remaining ingredients. Syrup will foam up so make sure

your pan is big enough. Make syrup just before you want to serve it

because the foam will slowly disperse and the foam is the best part!

**Scandinavian Cardamom Braid Bread**

2 tsp. yeast 1 egg

1 ½ tablespoons water 1 ½ cups flour

1 1/3 cup milk 1 ½ tablespoons butter, melted

2 ½ tablespoons sugar

1/8 teaspoon crushed cardamom 3 tablespoons sliced almonds

½ teaspoon salt 3 tablespoons raw sugar

Combine yeast and water and set aside. In mixer, combine milk, sugar, salt, cardamom, egg, and butter. Add yeast and mix. Add only enough flour to make a soft but firm dough. Knead until dough is smooth and elastic. Divide into 3 sections. Roll into 3 long ropes and braid into 1 loaf, tucking in the rope ends. Place on a greased baking sheet and cover. Allow to double in size (approx. 1 hour). Brush loaf with 1 tbsp. egg, 1 ½ tsp. milk and a dash of salt and sprinkle with almonds and raw sugar. Bake at 375🌣F for 22-25 minutes or until crust is golden brown.

# Pönnukökurs-Icelandic Pancakes

2 cups flour 3 T. sugar

3 eggs 1 t. baking powder

1/2 cup melted butter 1/4 t. vanilla

2 cups milk (you may need more)

In a mixing bowl, combine all ingredients. Add additional milk as needed until batter is just thicker than milk. Grease a frying pan and heat. Pour batter onto the hot frying pan and quickly tilt the pan so that the batter is spread onto the surface. Run the edge of a spatula around the edge of the pancake as it cooks to make sure that it doesn’t stick and you can flip it easily. Flip pancake and cook on the other side. When done, place a spoonful or jam in the center of the pancake and then a spoonful of whipped cream on top of the jam. Fold the pancakes in half and then in half again so it looks like a wedge of pie.

**Swedish Raspberry Ribbons**

2 cubes butter, softened ½ cup raspberry jam

½ cup sugar

2 eggs

1 teaspoon vanilla Glaze:

¼ teaspoon salt ½ cup powdered sugar

2 2/3 cups flour, spooned 2 tablespoon milk

Combine butter, sugar, eggs, vanilla, salt, and flour together and mix until it comes together (if it is dry, add 1 tablespoon water). Refrigerate dough for at least 10 minutes. Divide into 4 pieces and roll into long “snakes.” Place on an ungreased cookie sheet and press into a ½” thick, 2 “ wide strip. Using a finger, press a long groove down the center of the dough. Bake at 375🌣F for 10 minutes. Remove from oven and spoon jam into groove. Bake 5 minutes longer. Cut diagonally into 1” pieces. Make glaze and spoon over cookies.