



# SANDBAKKELSE

*(Sand Tarts)*

**Norwegian Christmas Cookies.**



PREP TIME

15 MIN



BAKE TIME

10 MIN



CHILL TIME

1-2 HRS



SERVINGS

5 DOZEN COOKIES

## Instructions

In a bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Add egg and extracts. Mix in flour, a little bit at a time. Form into a ball. Cover with plastic wrap and chill for 1-2 hours or overnight.

Preheat oven to 375°. Using ungreased sandbakkelse molds or a lightly greased cupcake mold, press 1 tablespoon of dough into each mold. Put the dough in the center. Then, using your thumb, work it up to the upper rim of the mold. It should be fairly thin and consistent on the side and bottom. Bake cookies in their molds until they begin to brown around the edges, 10-12 minutes.

Cool cookies for 2-3 minutes in their molds. When cool to the touch, remove from the molds. To remove more easily from sandbakkelse mold, carefully squeeze the sides of the tart tins. Gently tap either mold on the underside with a knife and let it drop into your hand or onto a soft towel.

Fill your sandbakkelse cookies with cloudberry cream, troll cream, berries, and whipping cream, or eat them by themselves with a sprinkling of powdered sugar on top!

## Ingredients

- 1 cup plus 2 tablespoons butter, softened
- 1 cup sugar
- 1 large egg, room temperature
- 1 teaspoon almond extract
- 1/2 teaspoon vanilla extract
- 3 cups all-purpose flour