

## **Scott's Hometown Foods**

## Fridas Syltkakor a.k.a. Half Moon Cookies







Cookie dough:

1 % c. flour

1/3 c. sugar

1/3 c. Potato Flour 7/8 c. butter, softened

Filling: Lingonberry preserves

Toppings: 1 egg, ½ c. pearl sugar, ½ c. slivered almonds (finely chopped)

Cut butter into flour. Add sugar and potato flour, mix till dough forms a ball. Roll dough out thin on a floured surface. Cut with a round fluted cookie cutter and place a dab of jam/lingonberries preserves in the center. Fold circle in half and press dough together with tip of fork prongs. Whisk egg with fork and brush each cookie then sprinkle with almonds and pearl sugar.