

DAVID LBOVITZ

Swedish Caramel Cookies (*Kolasnittar*)

Makes 32 cookies

Adapted from [Scandinavian from Scratch](#) by Nichole Accettola

7 ounces (200g/14 tablespoons) unsalted butter, at room temperature

1 cup (200g) sugar

1/3 cup (100g) light corn syrup

1 1/2 teaspoons vanilla extract

2 1/2 cups (300g) flour

1 teaspoon baking soda

1 teaspoon kosher or flaky sea salt

1. Line two baking sheets (approximately 13x17 inches, 33x46cm) with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, or in a large bowl using a wooden spoon or spatula, mix the butter, sugar, corn syrup, and vanilla together on medium speed, beating it until it's soft and creamy, about 3 minutes, stopping the mixer midway to scrape down the sides.
3. In a medium bowl, whisk together the flour, baking soda, and salt. With the mixer on low speed, gradually add the flour mixture to the butter mixture, mixing until it's well combined.
4. Lightly flour the countertop and scrape the dough onto the counter, kneading it gently until it's smooth. Divide the dough into four equal parts.

5. Roll each portion into a log that's 12 inches (30cm) long. If the dough cracks lengthwise while you're rolling it, roll the dough a little toward you and use your thumbs to coerce the dough into the crack, then finish rolling the log, easing dough back into the crack as you go. Don't worry if the logs are not perfectly smooth. They're going to spread quite a bit when baked.
6. Place the four logs of dough evenly spaced apart on the baking sheets, then press the logs of dough down to flatten them so they're about 1/2-inch (1cm) thick and 1 1/2 inches (3,5cm) wide. Make sure there's at least 2 inches (5cm) of space between each log and they're at least an inch (2,5cm) away from the edges of the pan.
7. Refrigerate the dough on the baking sheets for 30 minutes. Preheat the oven to 350°F (175°C) and adjust the racks in the oven to the top and bottom third of the oven. (If you want to bake them later, cover them with kitchen towels and keep them in the refrigerator.)
8. Bake the cookies, rotating the baking sheets as well as switching them on the racks, from top to bottom, midway during baking. Bake until the dough is golden brown across the top with browned edges, 16-18 minutes.
9. While the cookies are still warm, use a metal [pastry scraper](#), or a knife that you don't really care too much about (since you're cutting on metal), and cut the flat, former cookie logs diagonally and crosswise (rather than lengthwise) in half, then cut each half diagonally into four cookies, so you get 8 cookies per log. Transfer the cookies from the baking sheets to a cooling rack. Cool completely.

Storage: The cookies can be stored in an airtight container for up to three days.