



Skeena Diversity's International Cooking Online

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SWEDISH THIN BREAD

by Seamus Damström

Servings: 2 Dozens | 30 minutes

Ingredients

- 5 Cups All-Purpose Flour
- 2/3 Cups White Sugar
- 5 tsp Baking Powder
- 2 Cups Buttermilk
(or 2 Cups milk with 2 tbsp white vinegar)
- 4 Eggs

Directions:

1. Combine dry ingredients (flour, sugar, baking powder) in a large mixing bowl.
2. In another small mixing bowl, combine wet ingredients (buttermilk, eggs) gently mixing to combine mixture.
3. Add wet ingredients to dry ingredients by making a well in the dry ingredients and mixing until dough is moist.
4. Roll out the dough on a floured area and roll out to half an inch.
5. Cut out strips and pieces of the dough and lightly flour both sides.
6. Cook in a pan on medium heat and continually press down the dough as it cooks. Cook on both sides for a couple minutes (2 or 3 minutes) until golden brown.
7. Serve right away with margarine, jam or peanut butter or seal in an air tight container to enjoy later.

