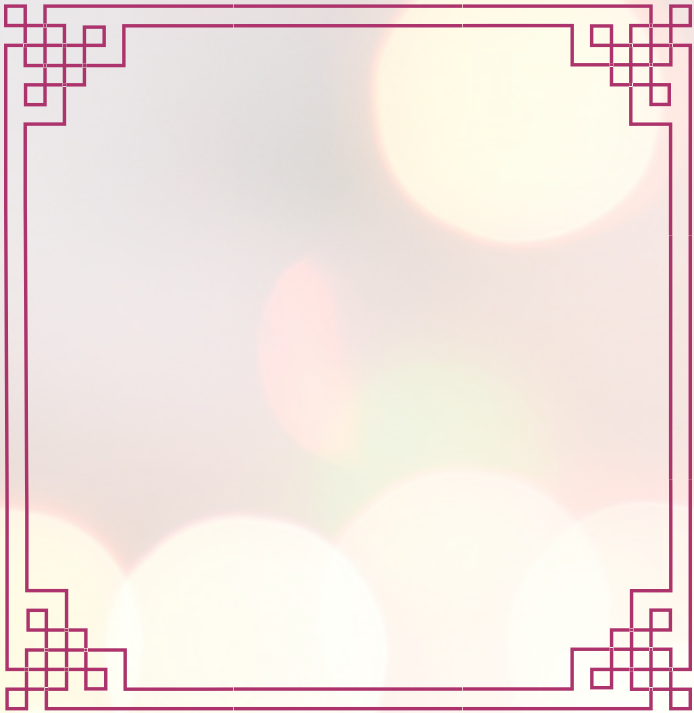


Christmas in Sweden

Draw a picture of someone from this country celebrating Christmas.



One Interesting Tradition

Draw a picture of this country.



Draw a picture of the food you made from this country.



Recipe

Pepparkakor (Swedish Ginger Cookies)



Ingredients

Makes about 9 dozen cookies	1/2 teaspoon salt
3 1/2 cups all-purpose flour	1/2 cup dark corn syrup
2 teaspoons ground ginger	1 teaspoon freshly grated orange zest
2 teaspoons ground cinnamon	1 cup (2 sticks) unsalted butter, cut into pieces
2 teaspoons ground cloves	1 cup sugar
1 teaspoon baking soda	1 large egg, lightly beaten
	Pearl sugar (for dusting)

Step 1

In a large bowl, whisk together the flour, ginger, cinnamon, cloves, baking soda, and salt.

Step 2

In a small saucepan over moderate heat, warm the corn syrup and orange zest. Add the butter and sugar and continue warming, stirring occasionally, until melted. Remove from the heat and let cool to room temperature. Add the egg and whisk to combine. Pour over the flour mixture and stir to combine. Form the dough into a ball, wrap in a double layer of plastic wrap, and chill overnight.

Step 3

Arrange racks in the upper and lower thirds of oven and preheat to 375°F. Line 2 large baking sheets with nonstick baking mats, such as Silpats, or parchment paper.

Step 4

Using a lightly floured rolling pin, roll out a portion of the dough on a lightly floured surface to a 1/4 inch thickness. Using cookie cutters, cut the dough into desired shapes, such as circles, stars, hearts, bells, gingerbread men, and Christmas trees. Transfer to the prepared baking sheets and sprinkle with the pearl sugar. Bake, switching the cookies between the upper and lower racks and rotating the baking sheets about halfway through baking, until the edges are just beginning to brown, 7 to 8 minutes. Watch the cookies carefully to make sure they don't get too brown.

Step 5

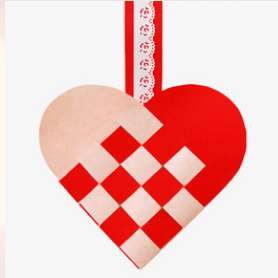
Let the cookies cool on baking sheets for 5 minutes before transferring to a wire rack to let cool completely. Continue rolling and cutting out the rest of the cookie dough and baking the cookies on cooled baking sheets. **DO AHEAD:** Pepparkakor can be baked ahead and kept, stored between sheets of wax paper in an airtight container, for up to 2 weeks, or frozen up to 1 month.

Activity or Craft

Woven Heart

SUPPLIES NEEDED

- Two sheets of A4 or Letter size cardstock
- Scissors
- Glue
- Ribbon (optional)



For these instructions, please visit

<https://www.firstpalette.com/craft/woven-heart-basket.html>

1. Print out the template.

Print out two copies of the heart basket template on different colors of A4 or Letter size cardstock.

2. Cut out the template.

Cut out one template piece from each colored paper.

3. Cut slits.

Fold each template in half. While keeping the paper folded, cut along the 3 inside lines.

If you don't want the lines on the template showing on your basket, unfold the paper after cutting all the inside lines. Fold the other way so that the lines are hidden on the inside of the folded paper.

4. Label the templates.

If this is your first time to make this craft, you can label the four strips on each template. This will make it much easier to follow the succeeding weaving steps. Use a pencil to label the left-hand template with D-C-B-A and the right-hand template with 1-2-3-4.

5. Weave Strip 1 through Strip A.

Place the right-hand template under the left-hand template. Rotate the two templates so that they are at right angles to each other.

To start weaving, take Strip 1 and weave it through the loop of Strip A.

6. Weave Strip 1 around Strip B.

Next, weave Strip 1 around Strip B.