

Brunkake

Ingredients

1 cup of butter (softened)	2 cups of flour
1 cup of white sugar	1 tsp of baking soda
2 rounded teaspoons of Vanilla Sugar (preferrably Oetkers)	
2 tablespoons of Lyle's Golden Syrup	

Directions

1. Combine butter and white sugar. Add syrup, vanilla sugar, and mix.
2. Add flour and baking soda, the mixture will be stiff.
3. Divide the mixture into four equal portions, and roll to the thickness of large hotdogs.
4. Place two of the rolls on an ungreased cookie sheet with parchment paper. Flatten with hands or rolling pin. It will spread some while baking.
5. Bake at 350 degrees fahrenheit for 15-20 minutes. Repeat with the remaining two rolls of dough.
6. When done, cut with a pizza cutter or knife into 1-2 inch strips. Enjoy.