



Recipe for: SWEDISH RUSKS  
from the kitchen of: Christine Nygren  
and Ruth Anne Schoen

- 2 cups sugar
- 1 cup butter or oleo
- 3/4 cup sour cream + 1/4 cup oleo
- 4 cups or more of flour
- 1 tsp. soda
- 2 eggs
- pinch of salt
- 1 tsp almond extract

Cream butter and sugar, add eggs, stir in cream, sift dry ingredients together and add extra flour to make a rather stiff dough

Add almond extract last

Divide dough into 4 or 5 parts and roll <sup>separately</sup> the length of a cookie sheet. Place rolls close together--but not touching on the cookie sheet and bake 30 min. at 350°. Cut while still warm--somewhat on the bias and put back on cookie sheet and dry and brown in same oven.

Leave oven on when returning cut rusks.

Try 10 minutes.

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Used more than 5 cups flour

Rolled right on cookie sheet & baked one long roll at a time.

Leave oven on when returning cut rusks.  
Try 10 minutes.

I didn't grease the cookie sheet.