

Courtesy of Emma Schacke

BAKING & DESSERTS Evergreen Butcher + Baker

Evergreen Butcher + Baker's Swedish Dream cookies

By Sarra Sedghi · Rough Draft Atlanta, 10/15/2025

Yields 30 cookies

Ingredients

- [ ] 225 grams sugar (1 cup, 2 Tbsp)
- [ ] 60 grams maple syrup (3 Tbsp)
- [ ] 400 grams almond flour (3 3/4 cups)
- [ ] 50 grams pistachio flour (1/2 cup)
- [ ] 4 egg whites (120 grams)
- [ ] 12 grams vanilla extract (1 tsp)
- [ ] 9 grams salt (2 tsp)
- [ ] Zest of 1/2 lemon or orange
- [ ] Optional: jam of choice

Directions

1. Prepare the dough: Whisk sugar, egg whites, and maple syrup together in a large bowl until frothy. Add nut flours, salt, and zest and mix with a wooden spoon or spatula until a loose dough forms.
2. Chill dough for 1 to 2 hours in refrigerator. (You can also keep dough in the fridge for about a week and bake off as many cookies as you'd like at a time.)
3. Using a small cookie scoop, scoop small cookies (about 20 grams of dough) from the batch.
4. Roll in sugar and make an indentation on top with your thumb. Scoop jam into the divot.
5. Bake at 350 degrees Fahrenheit for 12 to 15 minutes.
6. The cookies will feel soft right out of the oven, but should firm up once cooled. Cookies should be easy to pick up off the baking sheet, but very chewy internally.

The story

This week, we're sharing Evergreen Butcher + Baker's recipe for Swedish Dream cookies.

Also known as drömmar, Swedish Dream cookies are known for the characteristic cracked tops and airy texture. While drömmar are not always made with jam, the extra ingredient adds flavor depth and a textural contrast. Evergreen co-owner and baker Emma Schacke recommends raspberry or apricot jam. If you'd like a more seasonal jam, try spiced pear and persimmon, fig and vanilla bean, or apple butter, all of which are available at Evergreen in Kirkwood.

"The simple flavors using rich natural ingredients might make it a perfect cookie for an afternoon Fika, a quick coffee break to connect with others," Schacke said.

In addition to being entirely gluten-free, these cookies maintain a satisfyingly chewy texture, thanks to the use of almond and pistachio flour. If you don't have pistachio flour, however, you can use 450 grams of almond flour (5 1/4 cups) instead. Schacke recommends sourcing nut flours at specialty markets, like Sevanada Natural Foods Market on Moreland Avenue in Little Five Points.

Allergy warning: This recipe was not written for people with tree nut allergies and prioritizes those with gluten intolerances. If you have a tree nut allergy, try a recipe that utilizes all-purpose flour.

Yields about 30 cookies

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