

Teena's Krumkake

Servings: Krumkake – makes 38 Krumkaker

Ingredients

- 5 large eggs, at room temperature
- 1 cup butter
- 1 cup sugar
- 1/5 cup flour
- 2 tsp vanilla extract + 1/2 tsp ground cardamom
- 1/4 cup warm water
- Special equipment required: Krumkake iron and a Krumkake roller (if not already included with your iron)



Steps

1. Melt butter and set aside. Add eggs and sugar to a bowl and beat on high until thick and pale yellow in color. While continuing to mix, pour the melted butter, in a thin stream, into the egg mixture. Add your choice of either vanilla extract or cardamom and while continuing to mix, add flour in small increments. If batter is too thick, add warm water to correct consistency.
2. Note: follow your Krumkake iron manufactures instructions regarding temperature settings, if iron needs to be greased and cooking time. Using the krumkake roller will give you a cone shape and using the end of a wooden spoon will give a cylinder shape.
3. Place a large piece of parchment paper onto your counter top next to the Krumkake iron. I taped the corners of the paper down to keep it from moving around.
4. Pour a generous tablespoon of batter onto your hot krumkake iron, close lid and cook until ready (30-45 seconds). Using a small offset spatula or a butter knife, quickly lift the soft krumkake onto the parchment paper and roll into desired shape. Keep the cookie on the roller for 1-2 minutes to allow it to take its shape before sliding the cookie off the roller and placing it onto a baking sheet to cool completely. Store cookies in an airtight tin until ready to serve. Fill cones with your favorite filling right before serving and enjoy.
5. Krumkake serving suggestions: whipped cream with fresh berries, soft ice cream, preserves or jams, pudding, custard or Carole's Almond Pudding (recipe follows)