

UFFDA Shop

Fine Scandinavian Gifts



Corner Main & Bush St., Across from St. James Hotel
Downtown Red Wing • 388-8436

Krumkake

1 cup granulated sugar
 $\frac{1}{2}$ cup butter (1 stick), melted and slightly cooled
3 eggs
 $\frac{1}{2}$ tsp. Nutmeg
1 tsp. Vanilla
 $\frac{1}{2}$ cup whipping cream (whipped)
2 cups flour, sifted

Beat eggs slightly. Cream together the sugar, butter and eggs. Continue to cream until the batter is light in color. Add the nutmeg and vanilla. Slowly cream in the whipping cream (that has been whipped). Slowly stir in the sifted flour. Heat the [krumkake](#) iron. When it is hot enough, place one teaspoon of dough on the iron and bake until it is a light golden color. Do not over bake. Remove from iron and roll quickly. This recipe makes about 3 dozen.

Fill with whipped cream and/or fruit spreads/preserves.