**Berlinerkrans**

Mix: 1 c. butter, soft

2 raw egg yolks (reserve whites)

1 t. cardamom

Mix: 2 cooked egg yolk (reserve whites)

 1/2 cup plus 2 T. sugar

Combine both mixtures above with 3 c. flour. Use hands so it blends thoroughly.

Split the dough into 4 long rolls.

Refrigerate until cold. Take out one roll at a time. Cut off small amount of dough, roll it into the size of a pencil. Then curl it over into the shape of a wreath with ends crossed over “Q” fashion. Place on cookie sheet.

Whip leftover whites with a fork until foamy. Then, dip your fingers into foam and rub over the Q-shaped cookie. Sprinkle with sugar (crushed sugar cubes are the best).

Bake at 350⁰ for 7 minutes or until golden color.

**Butter Rings *(Berlinerkranser)***

*Eleanor Anundsen of Decorah sent this recipe, which was handed down from her husband’s grandmother, Helma Anundsen. Helma’s husband, B. Anundsen, was founder (1874) and publisher of the Norwegian newspaper* Decorah-Posten*. In the 1920s, the* Decorah-Posten *had a circulation of 45,000. It was consolidated in 1972 with* Western Viking *of Seattle, Washington.*

3 hard-boiled egg yolks

4 raw egg yolks

1 cup plus 2 Tbsp. sugar

5 to 5 ½ cups flour

1 pound butter

1 egg white

Mash yolks of hard-boiled eggs. Add yolks of raw eggs, blending into a smooth paste. Add sugar, beating well. Add flour and butter alternately, using your hands. Roll pieces of dough to the thickness of a pencil, about three inches long. Shape each like a bow. Whip egg white and brush on top of each cookie. Bake at 350⁰ F. until light golden brown. Makes about seven dozen cookies.

“We still use this recipe at Christmas time. They should be stored in a cool place. They also freeze well.”

**Krumkake**

*Belle Kalland*

1 c. sugar

1 ½ c. flour

1 stick butter (melted)

2 eggs

1 c. milk

1 t. cardamom, vanilla, or almond extract

Beat eggs and sugar. Alternately add milk and flour. Add flavoring. Add melted butter last. Drop 1 tsp. dough on heated Krumkake iron. Press and turn. Remove from iron and roll while warm on cone-shaped tube or stick. Makes about 50.

Notes: I prefer the vanilla flavoring. An extra half cup of flour may be added if batter appears too thin. Also may substitute ½ c. of cream for milk.

**Fattigmann (Gustie Gyland’s)**

3 eggs (beaten until light)

3 T. cream or evaporated milk,

plus 1/2 T. butter

3 T. sugar

¼ t. salt

1½ - 2 c. flour

1 t. vanilla or ½ t. cardamom

Mix all ingredients together. If dough is thin and doesn’t roll well, add more flour sparingly until dough gets rubbery. It will shrink after you have rolled and cut it. Cut in diagonal strips to make diamonds. (Rolls easier if chilled.)

Fry in deep fat that has been heated to 350⁰. When dough rises to top, turn them carefully. It will take 1 to 1 ½ minutes to make them a light golden brown. When both sides are done, remove and drain on paper toweling. Store in covered container and sprinkle with powdered sugar before serving. Makes about 5 dozen.

**Sandbakkels**

½ c. butter

½ c. shortening

1 egg

1 c. sugar

1 t. almond extract

3 c. flour

Cream ingredients and add flour. Press dough into sandbakkel tins. Be sure the dough is pressed *very* thin around the sides as well as the bottom. You may need to keep your fingers floured to work smoothly and quickly. Trim off any excess from top of tin and place on a cookie sheet. Bake 10-12 minutes at 350⁰, until golden. Slide the tins off the sheet, cool for a few minutes before tipping the cookie out. Hold the tin in one hand and gently press all the edges. The sandbakkel should drop out into your other hand. They are fragile. Using the old-fashioned tins you should get 58 sandbakkels.

Variation of flavors: 1 t. cardamom or ½ c. ground almonds

**Rosettes**

*Grandma Hestnes*

2 eggs 1 c. flour

¼ t. salt 1 c. milk

1 T. sugar good quality oil for frying

Beat eggs slightly with sugar and salt. Add milk and flour and mix only until smooth.

Heat rosette irons in oil before using (oil – 350⁰). Blot irons then dip hot iron into batter. (Careful not to let batter go over top of iron.) Return to oil. Keep iron completely submerged while frying.

Take rosette off of iron and lay on absorbent paper to remove excess grease. (If it hangs onto iron use a clean cloth in your hand to gently remove it.) Makes about 40.

Note: You can deep fry rosettes in lard, oil, or Crisco. Just use good quality or the cookies will taste from it. Also, temperature is very important. Test it by dropping a piece of bread 1” square into fat. It should be bubbling and toasting as soon as it comes up. Be sure your irons are hot as well or the rosette will fall of the iron.