

• INGEBRETSEN'S FAMILY RECIPES •

# KRUMKAKE

*for lemon pie*

## INGREDIENTS

4 EGGS  
1 CUP SUGAR  
½ CUP MELTED BUTTER  
1 ½ CUP FLOUR  
½ CUP OF MILK, WHIPPED CREAM, OR CREAM  
½ TEASPOON VANILLA EXTRACT  
½ TEASPOON CARDAMOM

HEAT THE KRUMKAKE IRON.

BEAT EGGS UNTIL FROTHY.  
ADD SUGAR AND BEAT UNTIL LIGHT IN COLOR.  
ADD IN MELTED, COOLED BUTTER.

MIX DRY INGREDIENTS TOGETHER SEPARATELY.  
SIFT INTO THE WET INGREDIENTS.  
MIX UNTIL COMBINED.

DROP 2 TEASPOONFULS ONTO THE KRUMKAKE IRON. BAKE AS DIRECTED.

ROLL THE HOT KRUMKAKE ON A KRUMKAKE ROLLER OR A SPOON HANDLE.  
ANOTHER OPTION IS TO LET THE KRUMKAKE REMAIN FLAT. ONCE IT IS COOLED,  
BREAK IT INTO QUARTERS AND PLACE IN THE WEDGES INTO SLICES OF PIE  
WHEN IT IS SERVED.

*Vær så god!*

• RECIPE COURTESY OF HEIDI EGER •