



# TRADITIONAL NORWEGIAN WAFFLE COOKIES

(Krumkaker - plural, Krumkake - singular)

**Krumkake is a delicious traditional Norwegian waffle cookie.**

 PREP TIME <b>15 MIN</b>	 COOK TIME <b>30 MIN</b>	 REST TIME <b>30 MIN</b>	 SERVINGS <b>30 COOKIES</b>
 <b>EQUIPMENT</b> ELECTRIC KRUMKAKE IRON OR PIZZELLE IRON, WOODEN CONE FORM, OR TEACUP.			

## Instructions

In a large bowl, combine flour, cardamom, and salt. In a separate bowl, cream together butter and sugar until pale yellow. Beat in the eggs, one at a time. Add the flour mixture to the liquid mixture and stir until well blended. Add 1 cup of cold water and mix well. Cover your bowl with a tea towel and let it rest for 30 minutes. Preheat your electric iron.

Stir your batter a couple of times. Then place  $\frac{3}{4}$  cup of your batter onto the center of each circle on your iron. (You may need a little more or a little less batter on each circle. You'll know once your first set of two krumkaker has baked.) Lower the lid. Your iron will tell you when your krumkaker are ready - approximately 1 minute. You want the color to be golden to medium brown. Add water, one teaspoon at a time, if the batter begins to thicken. You'll know by the thickness of the krumkake. You're looking for thin, not waffle cone thickness.

Once your krumkaker are ready to be removed from the iron, you will need to move quickly. Lift each krumkake off the iron with a knife (be careful; it will be very hot) and either roll it over your wooden cone or place it in a teacup to set the shape. If you're using the wooden cone, remove the krumkake as soon as the shape is set. Otherwise, the krumkake will set on the cone and can break when you remove it.

Cool your krumkaker on a wire rack. Once COMPLETELY cool, store them in an airtight container with paper towel or wax paper. Krumkaker are very sensitive to moisture so make sure your container is absolutely airtight. They will keep for two weeks, but I've never known anyone who was able to keep them that long. Once you eat one, you have to eat more!

### Notes:

- You might enjoy filling your cones and cups with whipped cream and berries. Just make sure to fill them right before serving so your krumkaker don't become soft. And, of course, they are the perfect accompaniment with ice cream! Enjoy!

## Ingredients

- 1-1/2 CUP OF FLOUR
- 2 -1/2 TEASPOONS OF CARDAMOM
- 1/4 TEASPOON OF SALT
- 1-1/2 STICKS OF SOFTENED BUTTER
- 1 CUP OF SUGAR
- 4 LARGE EGGS
- 1 CUP OF COLD WATER