



# OSLO KRINGLE

(Norwegian Coffee Cake)

*Oslo Kringle is a delicious and easy pastry to make, perfect for breakfast or as a treat with coffee. Even when you think you have plenty, watch how quickly your Kringles disappear!*



PREP TIME  
30 MIN



COOK TIME  
35 MIN



SERVINGS  
1 KRINGLE

## Instructions

### Preparation:

Preheat the oven to 375°F (190°C).

### Base:

- In a medium bowl, combine the flour and butter. Use a fork to mix until the texture resembles small peas.
- Sprinkle in the water and gently press the mixture together with your hands—it will be crumbly but should hold when pressed.
- On an ungreased baking sheet, shape the dough into two logs, each about 14 inches long and 3 inches wide. Set aside.

### Pastry:

- In a saucepan, bring water and butter to a boil.
- Once boiling, remove from heat and stir in the flour until smooth.
- Add sugar and almond extract, mixing well.
- Beat in the eggs one at a time, ensuring each egg is well incorporated before adding the next.
- Spread the pastry mixture evenly over the two prepared bases.
- Bake for 30–35 minutes, or until golden and set.

### Glaze:

- In a small bowl, combine all glaze ingredients and mix well.
- Once the pastry has cooled slightly, drizzle the glaze over the top.

*Top your beautiful Kringle with sliced almonds for the finishing touch!*

## Ingredients

### Base:

- 1 cup flour
- 1 tablespoon sugar
- ½ cup butter
- 1 tablespoon water

### Pastry:

- 1 cup water
- ½ cup butter
- 1 cup flour
- 1 tablespoon sugar
- ½ tablespoon almond extract
- 3 large eggs

### Glaze:

- 1 cup powdered sugar
- 2 tablespoons half and half or whole milk
- 1 tablespoon butter, melted
- 2 teaspoons almond extract