

# Norwegian Krumkake



## Ingredients

- 4 eggs
- 1 cup sugar
- 1 stick melted butter
- 1/2 tsp almond extract (sometimes I add a bit more, the delicate taste seems to lend itself to these delicate cookies)
- 1/2 tsp vanilla extract
- 1 1/2 cups flour
- 2 TBSP cornstarch
- 1 pinch salt
- 1/2 tsp cardamom (optional but delicious)

## Preparation

1. Beat the eggs and sugar together in a stand mixer until light yellow. After you've allowed it to cool a bit, slowly add in the melted butter and mix to combine. Add in the extracts, and feel free to play with the proportions! Sometimes I do only almond or vanilla, or citrus if you're feeling daring!
2. Sift the flour and cornstarch and salt together into the butter mixture, and mix it together until it's just combined. Scoop a tablespoon or so onto the krumkake iron, and **DONT' WALK AWAY**. They cook in about 30-60 seconds. I think they're perfect when they're just starting to turn brown. They set a lot faster that way too.
3. Gently lift them off the iron with a spatula (carefully!) and remove to a plate one at a time. Wrap the circle around the cone-shaper thing, and allow to cool slightly, holding in place or prop it on the plate. You might have to play with your method a bit! Repeat with the other cookie. When completely cooled, fill with whipped cream, berries, dip the ends in chocolate, the sky is the limit!