**4 Norwegian Cookie Recipes for Christmas**

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| **Krumkake**   * 5 oz./150 gr. flour * ½ teaspoon cardamom * 3 eggs * 5 oz./150 gr. sugar * 5 oz./150 gr. butter, melted-then-cooled * Optional: special krumkake baking iron | Direx:   * Combine and mix **flour** and **cardamom**. Set aside. * In a separate bowl, whip **eggs** and **sugar** until mixture is pale yellow. * Add **butter**, plus the **flour/cardamom** mixture. * Refrigerate **1 hour**. * Place baking iron or cookie sheet into oven and preheat to \_\_˚. * Remove baking iron and set down in your workspace. Once it cools down, but still warm (not too hot), generously grease. * Place 1 teaspoon of batter on the warm iron. * Remove immediately and shape, as desired. |
| **~~Fattigmond (Norwegian Treat) Cookie~~**   * ~~1 whole egg~~ * ~~6 TBSP sugar~~ * ~~6 TBSP already whipped whipped cream~~ * ~~⅔ tsp cardamom flavoring~~ * ~~1¾ cups flour~~ * ~~5 egg yolks~~ | ~~Direx:~~   * ~~Beat~~ **~~eggs~~** ~~until light. Add~~ **~~sugar~~** ~~and beat some more.~~ * ~~Add~~ **~~whipped cream~~** ~~and~~ **~~cardamom flavoring~~** ~~and~~ **~~flour~~**~~.~~ * ~~Chill.~~ * ~~??~~ * ~~Cut into triangle shape. Sliit wide end, pull narrow end through slit.~~ * ~~Fry in hot lard.~~ |
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