**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.
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| **~~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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