

Krumkake

Ingredients

1 cup of sugar

2 eggs

½ cup of melted butter

1 teaspoon of cardamom

1 ½ cups of flour

1 cup of milk

Directions

1. Combine sugar, eggs, and butter until smooth.
2. Then add the flour and cardamom and mix until just combined.
3. Add the milk.
4. Cook one tablespoon of the mixture on a smaller double krumkake iron, or two tablespoons on a large single iron.
5. Remove from the iron when slightly browned, lay on a thin pile of white sugar, and roll quickly into a cone shape. Let sit a minute or two before removing from the roller, and store in a shoebox lined with paper towel.