

## Fattigmann Roller Cutter



Cuts pieces approx. 4 x 2" for folding,  
1-3/4" diameter roller,  
4-1/4" long handle,  
Cast aluminum alloy

· *Used for making the Norwegian cookies called Fattigmann Bakkels, which means "Poor Man's Cakes," as well as Italian Wandis.*

### Fattigman Recipe & Instructions

4 egg yolks  
4 tablespoons sugar  
4 tablespoons whipping cream  
1-1/4 to 1-1/2 cups flour  
6 cardamom seeds, crushed



Beat egg yolks and sugar until creamy; add the cream.

Sift flour and cardamom into the egg mixture, stirring carefully to form a soft dough; it must not be stiff.

Cover and chill overnight.

Roll out a small portion at a time using as little flour as possible.



Cut into diamond shapes with a pastry wheel and ruler, or a fattigman cookie cutter.

If not using a fattigman cutter, make a slit about an inch long just below one tip. Slip the opposite corner through this slit.

Place over a board or platter that has been sprinkled with flour.



Fry in hot fat or cooking oil (370°F) until golden brown and tender. Cookies will swell and develop large air bubbles during frying.

Cool on absorbent paper and store in an airtight container.