

Enjoy these holiday cookie recipes any time of the year.

A Favorite German Recipe

For a crispy yet easy to roll krumkake, try the following.

2/3 cup water
1/2 stick butter (1/4 cup or 4 tbsp.)
1/2 cup granulated sugar (or slightly more for taste)
1 cup general purpose flour
1 egg
1/2 to 1 tsp. vanilla

Makes about 15 krumkakes



1. Boil the water.
2. While it is cooling, add 1/2 stick butter to water and stir to melt the butter completely. Add 1/2 cup granulated sugar to water while still warm and stir to dissolve. Allow to cool.
3. Add one cup of general purpose flour and 1 egg to the mixture. Mix thoroughly while adding 1/2 to 1 teaspoon vanilla. This mixture will be relatively thin and will produce a thin, crispy krumkake.
4. Using the KrumKake Express™, start with the Color Control Dial at 2-1/2. Use approximately 1-1/2 tablespoons for a full 6" wafer. Spoon the mix onto the heated plates when "Ready" green light is ON.
5. Lock the lid latch. The green light will go OFF in about 30 seconds and the red "Baking" light will come ON.
6. The green light will come ON again in about another 30 seconds. Open the lid of the KrumKake Express™ and inspect the wafer. Bake longer if needed to reach a golden brown color. Readjust the Color Control Dial if necessary to obtain a total bake cycle of about 80 seconds and a golden brown color.
7. Remove the wafer from the KrumKake Express™ and roll quickly (while hot) around the Cone Form.

A Favorite Norwegian Recipe

A delightful krumkake, easy to handle and roll into a cone, yet light and crispy.

2/3 stick butter (5 tbsp.)
2/3 cup granulated sugar
2 eggs
2/3 cup milk
1 cup general purpose flour

Makes about 20 krumkakes

1. Melt the butter carefully in a microwave oven or double boiler. Do not overheat.
2. Thoroughly mix the sugar into the butter, stirring well.
3. Add the two eggs and, with a power mixer, blend the mixture until light yellow in color.
4. Add the milk and flour and continue to blend until mixture is smooth. The batter should flow readily but

slowly off a measuring spoon for a thin, yet easy to handle krumkake.

5. Any of a variety of flavorants such as vanilla extract (1/2 tsp.), grated lemon rind (1/2 tsp.), almond extract (1/2 tsp.) or ground almonds (1 tbsp.) may be added to vary the flavor.

6. Using the KrumKake Express™, start with the Color Control Dial at 2-1/2. One tablespoon of batter will make a 5" wafer. Lock the lid latch for a thinner and crispier krumkake.

7. Add batter to the plate only when the green "Ready" light is ON. In about 30 seconds, the red "Baking" light will turn ON.

8. When the green light comes ON again, open the lid of the KrumKake Express™ and inspect the krumkake for color.

9. Cook until golden brown and remove promptly.

7. Roll onto the Cone Form quickly while the krumkake is still hot.

A Norwegian Recipe for a Lacy Krumkake

Try this variation for a lighter, very lacy krumkake.

1 stick butter (1/2 cup or 8 tbsp.)

1 cup granulated sugar

3 large eggs

1 cup general purpose flour

2 tbsp. whipping cream

1/2 vanilla extract

Makes about 25 krumkakes

1. Melt the butter carefully in a microwave oven or double boiler. Do not overheat.

2. Thoroughly mix the sugar into the butter, stirring well.

3. Using a power hand mixer, blend the eggs into the mixture.

4. Then add the flour slowly while blending to a smooth, consistent batter.

5. In a small bowl, whip the cream fully. Then add the whipped cream to the batter and blend completely.

6. Add vanilla extract to suit your taste. If needed, add a small amount of milk while blending until the consistency is just spoonable but not quite pourable. The mixture should drop off a measuring spoon but not pour off. This consistency will ensure a lacy textured krumkake, but you will find the baked krumkake slightly more difficult to handle without tearing while rolling onto a cone. But it's worth the effort!

7. Using the KrumKake Express™, start with the Color Control Dial at 2-1/2. One heaping tablespoon of batter will make a 5-6" krumkake. Lock the lid latch for a thinner and crispier krumkake. For a thicker krumkake do not close the latch while baking.

8. Add batter to the plate only when the green "Ready" light is ON. In about 30 seconds, the red "Baking" light will turn ON.

9. When the green light comes ON again, open the lid of the KrumKake Express™ and inspect the krumkake for color. Adjust the Color Control Dial as necessary to obtain a total bake cycle of 70-80 seconds for a golden brown krumkake.

10. Cook until golden brown and remove promptly.

11. Roll onto the Cone Form quickly while the krumkake is still hot.

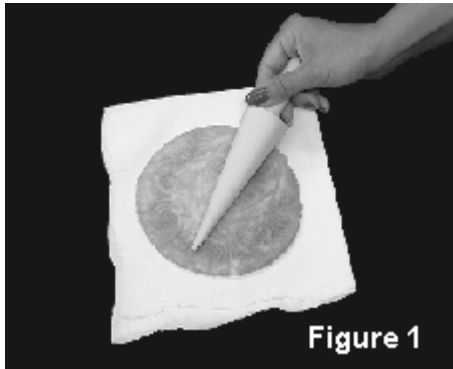
Fillings for Krumkakes

This is where the fun begins! The options are endless. Whether you prepare conventional cones or filled sandwich cookies you will want to experiment with any of the great variety of European and American fillings.

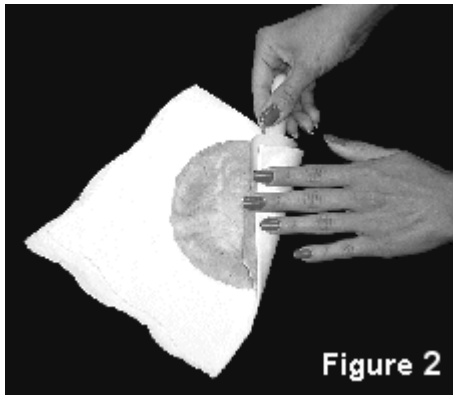
How to Roll the Krumkake Into a Cone

The cone form provided with your KrumKake Express™ helps you make uniformly shaped cones with ease. After a few cones, you will develop the knack of holding the warm cone and shaping it into a neat form perfect for your favorite filling.

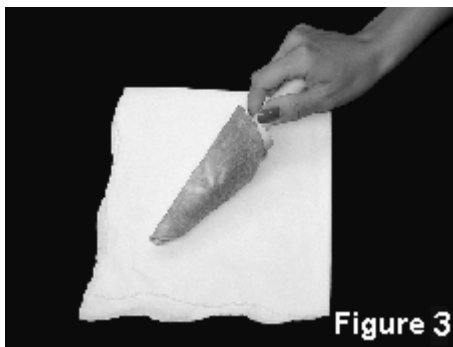
Follow the illustrated steps the first few times you make cones to perfect your skills.



As soon as the wafer is baked, remove it from the KrumKake Express™. Immediately place it on a thin and dry soft cloth as shown in Figure 1. Position the point of the cone form near the circumference of the edge of the krumkake with the cone form resting across the diameter of the krumkake.



As shown in Figure 2, use the edge of the cloth to lift one edge of the krumkake up onto the cone form. Then, using the cloth initially to help support the hot krumkake, press it snugly against and partially around the cone form.



Then, as shown in Figure 3, let the cloth fall back as you roll the cone forward until the krumkake completely enwraps the cone form.

Hold the krumkake on the cone form. With the overlapped seam of the krumkake down under the cone, press firmly down against the waffle and cone form to "freeze" the cone into shape. Hold the cone around the form in this way until it is sufficiently cool and stiff enough to hold its shape.

The cloth helps to protect your fingers from the hot waffle. If your fingers are comfortable with the heat, you may find the cloth unnecessary.

Set the warm cone aside in a cone holder or on its side until it cools or until you are ready to serve. If you plan to use the cones later, allow them to cool and dry completely before storing in a sealed plastic bag or tightly covered container. Most cones will keep several weeks when packaged in this way and stored in a cool dry place.

Sweetened Whipped Cream

A popular choice and the clear favorite in Scandinavia.

1 cup whipping cream
3 tbsp. confectioners sugar
1/2 vanilla

1. Whip the cream until stiff.
2. Add and blend in the confectioners sugar and vanilla.
3. The mixture should be stiff. If it's too thin, add more sugar. If it's too stiff, add a little cream.
4. Add lingonberries or small cranberries for color and contrasting flavor. For variety, coat the edge of the cone with melted dipping-chocolate.
5. Serve promptly in warm krumkakes while whipping cream is still stiff.

Other Fillings

The variety of readily available fillings is virtually endless. Consider the following:

- Chocolate fudge
- Chocolate pudding
- Preserves and jams - strawberry, raspberry, etc.
- Custards or puddings - any flavor
- Sherbets
- Ice cream
- Diced Fruits with whipped cream
- Sour cream with tart jelly
- Cream cheese with fruit

Chef'sChoice

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