



## Special Hints on Baking Krumkake

Be sure you pre-heat the iron on **MEDIUM** heat. Highest setting on an electric stove will damage the iron and its holder.

The first cookie may stick a bit, especially if the iron is new. To avoid future sticking, be sure to brush all crumbs from the design grooves and to brush each grid thoroughly with unsalted shortening or Pan Free before using each time. It is not to be greased between each cookie, however. Do not scrub iron when cleaning, but merely wipe off with damp cloth. Outside may be scoured to clean it, of course.

When iron is heated, place a teaspoonful of batter on the lower grid a bit towards the handle side of the iron, away from the hinge. Close the iron carefully, and slowly squeeze just a tiny bit. If the batter begins to ooze out, discontinue squeezing right away.

After you have baked on this first side for a few seconds,\* turn the iron over, keeping it closed, and bake about half a minute on the second side. Now turn back to the first side, hold a second or two, and open the iron.

When you have opened the iron, keep the cookie on the lower grid by pressing it gently down from the top grid with a knife blade. Now place your roller across the outer edge of the krumkake and pick up the edge with your knife blade, laying the krumkake across the roller. Hold it in place as you roll the roller across the iron, rolling up the krumkake as you go. Place on absorbent paper to cool, resting on the loose edge.

\*You will need to vary this time a bit, depending upon your stove.

## LEMON KRUMKAKE

3 well beaten eggs  
 ½ cup sugar  
 ½ cup butter

½ cup flour  
 1 tsp. lemon extract

Add sugar to eggs and beat well. Melt butter and add to mixture, then add flour and flavoring. For variation, sherry, almond or vanilla may be used. Heat Krumkake Iron over low heat, brush lightly with melted butter. Pour about 1 Tbsp. of batter into iron. Cook wafer slowly until golden on one side, turn and cook on the other side. Remove each wafer with a fork and roll over cylinder form.

Delicious Variation: Krumkake may be pinched closed at one end while still warm, then filled with fruit and whipped cream. Serve immediately.

## CARDAMON KRUMKAKE

2 eggs  
 1 cup sugar  
 ½ cup soft butter

1 scant cup milk  
 1½ cups flour  
 1 tsp. cardamon

Beat eggs well; add sugar, butter and cardamon. Beat. Add flour and milk alternately.

Whole cardamon seed that has been shelled and freshly crushed with a rolling pin makes for more flavorful Krumkake.