

SPECIAL BREAKFAST | HOLIDAY TREAT

Kringler

PART ONE

1 cup Flour
1/2 cup Butter, softened
1 Tbsp Water

Mix Part One ingredients like a pie crust. Divide in half and pat onto cookie sheet in two long strips, roughly 3×14 inches. Move to Part Two.

PART TWO

1 cup Water
1/2 cup Butter
1 cup Flour
3 Eggs
1/2 tsp Almond Extract

Place water and butter in saucepan. Heat to boiling, remove from stove. Add flour and stir until smooth. Beat in 3 eggs, 1 at a time, until smooth. Add almond extract. Divide and spread over crusts.

Bake for 45 minutes at 350 degrees. Cool.

FROSTING

2 cups Powdered Sugar
2 Tbsp Cream
2 Tbsp Butter, softened
1 tsp. Almond Extract

Add frosting ingredients together and beat until smooth and spreadable. (I use my KitchenAid mixer here.)

Divide in half and frost Kringler once baked Kringler has cooled. Slice cross-wise into small rectangles. Enjoy!



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Kringler is a Scandinavian pastry and is my all time favorite thing in the whole wide world. This delightful treat is a Christmas morning tradition in our family, handed down for generations.