

## KRANSEKAKE

### INGREDIENTS:

#### Cake dough

<b>500 gr</b>	<b>almonds-brush off dust and grind</b>
<b>500 gr</b>	<b>icing sugar, 'melis'</b>
<b>2-3tbsp</b>	<b>flour</b>
<b>3-4</b>	<b>egg whites</b>

#### Icing

<b>200 gr</b>	<b>icing sugar</b>
<b>1</b>	<b>egg white (appr)</b>
<b>a large pinch of cream of tartar or a few drops of vinegar</b>	

### PREPARATIONS:

#### Dough:

- *Preheat the oven to 210 c. If you use the fan, you should lower the temp.*
- *Mix and knead together all ingredients in the kitchen machine. Roll out into a long finger-thick 'hot dog'.*
- *If you put the dough into the rings, grease the ring first with a thin layer of melted butter, then shake on a small amount of semolina flour. If you make cookies, cut them to equal lengths.*
- *Bake the kransekake for 10-12 min. Keep a good eye on them so they don't get too dark. I put the cookies/rings into a cookie tin and freeze at least overnight before decorating.*

#### Icing:

- *Beat together to form the icing...should not be too liquid or it will run...if it is too firm, it will be difficult to press through the decorator. When decorating, keep the wavy lines relatively close together and even.*
- *You could dip the kransekake in chocolate melted with a bit of fat, then decorate with the icing.*

*After decorating, the cake must be eaten within a day if it cannot be frozen.*