



KRUMKAKE DOUGH RECIPE

(Makes 40 Krumkakes)

- 4 Eggs
- 1 Cup sugar
- 1/2* Cup margarine *butter*
- 2 Tbsps. corn starch
- 1 1/2 Cups flour
- 1/2 Tsp. vanilla or
- 1/2 Tsp. cardamon seed

Beat eggs lightly. Add sugar and beat lightly. Do not over-beat. Add cooled melted margarine and flavoring. Sift flour and corn starch and add to egg mixture. Dough will be sticky enough to be dropped by spoon. The rolls or cones can be served plain or filled with whipped cream.

*Don't use more than 1/2 cup and don't use oil as substitute.