

## DESSERTS

# Kringla



**History: Kringla is a soft Norwegian cookie and Kringle is a Danish flaky filled pastry. Both evolved from pretzels!**

### INGREDIENTS

**2 C - sugar**  
**1 ½ C - sour cream**  
**1 C - buttermilk**  
**2 eggs**  
**1 tsp - vanilla**  
**6 ½ C - flour**  
**2 tsp - baking powder**  
**1 tsp - baking soda**  
**½ tsp - salt**

### MAKES

**60 knotted pastries**

### DIRECTIONS

Mix sugar, sour cream, buttermilk, eggs, and vanilla. Add 6 cups of the flour mixed with remaining ingredients. Add rest of flour if needed. Let dough rest covered in refrigerator overnight.

With small dipper, take out dips of dough. Have light amount of flour on hands and on pastry board. Roll dough into pencil shape about 7" inches long. Carefully place dough on parchment or silpat-lined cookie sheet and form into a loop shape or figure 8 shape.

Keep extra dough in refrigerator as if it gets to room temperature, it gets very sticky.

Bake at 400° for 8 mins.