

Swedish Kringle

Bake at 400° for 35 minutes.

Best when eaten warm.

1 c. flour } Blend & pack into bottom of
1/2 c butter } ungreased 9x13 pan.
1Tbsp. water } Set aside.

1 1/4 c. water } Heat to boiling, stirring
1/2 c. & 2 Tbsp. butter } until butter is melted.

1 1/4c. flour — Add all at once to water & butter.

4 eggs — Mix in individually
1 tsp. vanilla } Add.
1/2 tsp. almond extract }

Spread on 1st
mixture & bake.

First mixture will seem as if there isn't enough - just keep patting, it will pretty much cover the bottom of pan, a few holes are okay. I use an 11x15 jelly roll stone, my mom uses a 9x13 pan.

2nd Mixture is thick & gooey but still pourable. To make this Gluten Free, I have successfully used straight brown rice flour. It is a little grittier than regular flour - but it's better than not being able to eat it at all :-).

When kringle is done it should be a light golden brown color and puffed up. Immediately drizzle powdered sugar frosting on top and cut from corner to corner.

Powdered Sugar Frosting

2 Tbsp. milk

1/4 tsp. almond extract

Powdered sugar - enough to make a thin, runny consistency