Nonstick Kransekake Forms

Specially designed to make a "Norwegian Wedding Cake"

Set includes 6 forms to make 18 rings.

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BESTEMOR'S KRANSEKAKE
(Norwegian Wedding Cake)

1 lb. almonds
1 lb. powdered suger
3 egg whites
2 drops almond extract
semolina or flour for dusting

Makes 3 each of 6 ring sizes. Scald or blanch almonds to remove skins. Dry for 24 hours. Grind almonds. Add powdered sugar and grind again. Add 3 egg whites and almond extract and knead together into dough by hand. Roll into thin "snakes" a little thicker than a pencil. Set into greased kransekake rings sprinkled with corn meal for easy removal. Bake at 300° for 20 minutes or until lightly golden. Remove from pans and let cool.

KRANSEKAKE FROSTING

1/2 egg white
1/2 cup powdered sugar

Stir together ingredients. Icing should be thin enough to flow from a pastry bag but thick enough to hold it's shape on the rings.

To assemble cake, drizzle some frosting on platter to anchor cake. Place largest ring on frosting. Apply frosting in scallops on first ring. Place next largest ring on top and decorate and stack in order. The scalloped frosting will hold each ring in place. To decorate, use small Norwegian flags, marzipan fruit, tiny wrapped presents, or foiled wrapped candy attached with caramel. The hollow cake tower is perfect for hiding a wine bottle. Kransekake freezes well. To serve, break into 2" pieces.

Cleaning instructions: Wash in hot, soapy water, dry thoroughly.