

Berliner-kranser

(from Julia Peterson Tufford's Original Scandinavian Recipes)

Ingredients:

7 eggs

1 cup powdered sugar

1 pound butter

1 cup granulated sugar

6 cups flour

Instructions:

Boil 3 eggs until hard boiled and cooled (we will only be using the yolks)

Separate the yolks and whites of 4 raw eggs

Sift flour and sugar together and add the cooked and raw egg yolks

Knead butter into this mixture until thoroughly mixed (very important)

Set dough into fridge to chill

Break off dough into walnut sized pieces and roll into a tube shape.

Form a wreath shape with dough crossed at the bottom

Brush tops of cookies with slightly beaten egg white and sprinkle with coarse sugar or crushed sugar cubes

Bake in moderate (350) oven until delicate brown