

Kringla

Measure, mix and set aside:

5-1/4 c. flour

2 t. baking powder

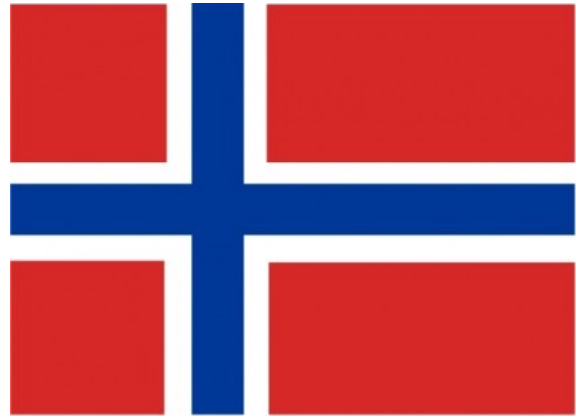
pinch of salt

Cream together:

2/3 c. butter

2 c. sugar

1 t. vanilla



Add to creamed mixture and mix:

2 egg yolks (unbeaten)

Quickly add 2 t. soda to 2 c. buttermilk. Pour into creamed mixture before all foaming stops. Add dry ingredients last. CHILL OVERNIGHT.

Preheat oven to 450 degrees and position racks one low and one high. Flour a clean dish towel on a flat surface. Drop teaspoon of dough onto towel. Roll into rope 6" long and 3/8" diameter. Place on greased cookie sheets, making figure 8 or pretzel shape with rope of dough. Bake about four minutes on bottom rack, move to top rack for another two minutes until lightly browned on bottom. Watch carefully. Makes about 7 dozen.

For Nordic Fest packaging:

Packages hold six dozen kringla. A dozen go onto the included trays into each of the three gallon bags. Six go into each of the four quart bags. Three go into each of the four sandwich bags.