

Scandinavian Almond Kringler

As published in *Pillsbury's Complete Book of Baking*



CRUST

1 cup flour
½ cup butter, cubed & chilled
2-3 Tbsp ice water

TOPPING

1 cup water
½ cup butter
1 cup flour
3 eggs
½ tsp almond extract

FROSTING

1 cup powdered sugar
1 Tbsp butter, soft
½ tsp almond extract
2-3 Tbsp milk or cream
¼ cup sliced or slivered almonds

Preheat oven to 350°. Place 1 cup flour in small bowl. Using pastry blender or fork, cut butter in until mixture is crumbly. Sprinkle with ice water 1 tablespoon at a time. Stir with fork just until soft dough forms. Form dough into a ball. Divide dough in half. Form each half into a 12-inch rope. On ungreased baking sheet, flatten each rope into 12x3-inch strip.

In medium saucepan, bring water and butter to a boil. Remove from heat. Immediately stir in flour until smooth. Add eggs 1 at a time, beating until smooth after each addition. Stir in almond extract. Spoon half of batter over each crust, spreading to within ¼ inch of edges. Bake 50-60 minutes or until golden brown and puffy. Immediately remove from cookie sheet; cool. (Topping will shrink and fall.)

In small bowl, blend all frosting ingredients except almonds, adding enough milk for desired spreading consistency. Spread over cooled kringler. Sprinkle with almonds. Cut into slices to serve.