

KRANSEKAKESTENGER/ ALMOND RING CAKE COOKIES

Gluten Free

No special equipment

Prep Time: 20 minutes

Cook Time: 10 minutes

Total Time: 30 minutes

Yield: 40 cookies

INGREDIENTS

½ lb almond flour

½ lb powdered sugar

2 egg whites

5 oz semi-sweet chocolate



DIRECTIONS

Stir together the almond flour and powdered sugar.

Add the egg whites and beat until the dough clumps together. It should resemble something similar to pie dough, but it won't be quite as smooth because of the almond flour.

Take a small bit of dough and roll it into a log that's about as long and as wide as your index finger.

Place the cookies on a parchment paper lined cookie sheet and baking at 400F for 8-10 minutes, or until just slightly golden brown.

Melt your chocolate over a double boiler or in the microwave using 15 second increments.

Once you're able to stir the chocolate smooth, decorate the cookies to your liking.

Allow the chocolate to harden completely before packing/serving.



NOTES

If the dough is too sticky (sticking to your fingers), simply add a tablespoon or two of almond flour to the dough until it becomes workable.

This dough is soft and if the cookies are too large, they can spread during the baking process and become misshapen. Make sure you keep them no bigger than the width and the length of your finger for best results.

Don't worry if the cookies crack during baking; this is normal for this kind of dough.

Freezing kransekakestenger: Kransekake keeps well in the freezer. Simply place the cookies in an airtight plastic bag before freezing. Thaw at room temperature until no longer frozen.

By Claire Gregory, The Simple Sweet Life

<https://thesimple-sweetlife.com/norwegian-almond-cookies-kransekakes-tenger/>