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LEFSE

10 cups mashed potatoes
Pinch of salt
2 sticks margarine
3/4 cup whipping cream
3 cups flour

Boil and mash potatoes, add butter and mash well. Put potatoes through ricer.
Let cool.

Mix in flour and salt. Take a scant 1/3 cup and form into a flat ball. Roll out and bake on a large grill or lefse grill.

After baking, place on a cloth and keep covered until you have them finished. When cooled, wrap them.

This recipe should make about 15 large lefse. Bake at about 475 degrees on grill.

KRUMKAKE

1 cup butter
2 cups sugar
2 cups milk
3 cups flour
4 eggs
1 tsp. vanilla

Melt butter, add sugar and beat together until smooth.

Beat eggs and add to first mixture.

Add flavoring and flour. Put 1 tsp full on krumkake iron at a time.

Put burner heat on medium and it is about 35 seconds on a side. Roll on cone or stick.

Makes 80. Store in a dry place covered.

ROSETTES

2 eggs
1 tsp sugar
1/4 tsp. salt
1 cup flour
1 cup milk
1 T. lemon extract

Add sugar to slightly beaten eggs, then add milk. Sift flour before measuring, add flour and salt to first mixture - beat until batter is smooth, consistency of heavy cream. Add flavoring.

Dip iron into hot fat, in a small deep pan, to heat it. Then drain excess fat on paper. Dip heated iron in batter, not over the top, it will be partly cooked from heat of the iron. Plunge batter - coated iron quickly into hot fat and cook until active bubbling ceases.

Remove from iron and drain on paper. If your rosettes are not crisp, the batter is too thick and should be diluted with milk. While still warm, dip in granulated sugar or dust with powdered sugar. Keep oil at temperature 470 degrees.