

RECIPES

GORO

3 cups butter 1½ cups heavy cream
3 eggs 1½ cups sugar
1 wineglass brandy,
vanilla extract, or 2 table-
spoons shredded lemon peel,
about 9 cups flour

You get about 60 Goros.

Beats the eggs and sugar thoroughly, add the whipped cream, brandy and spices, stir in butter and flour alternately. Save some flour for the rolling out. The dough should be kept over night in a cool place. Roll out as thinly as possible. Cut a paper pattern of the iron, place it on the rolled out dough and cut the cakes after it. Cook golden brown in the "goro"-iron, trim the edges immediately. One may use half butter, half shortening. Also, 2 cups of potato flour may be substituted for 2 cups of flour.

MUNK

3 cups milk 3 cups flour
¼ cup butter 4 eggs
1 oz. yeast
1 tablespoon sugar, a pinch
of salt,
¼ tablespoon cardamom,
cooked apples or jam.

You get about 105 Munks.

Heat milk and butter until the butter is melted. Sift the flour in a bowl, add half of the butter and milk and beat thoroughly. Add salt, sugar and eggs, one at a time. Dissolve the yeast with a little sugar in ¼ cup milk, and add to the rest of the milk, add this, the butter and the cardamom to the batter, stir well, cover and leave to rise for ½-1 hour. Heat the iron, put a little butter in each hole, and when the iron is hot, put a tablespoon of batter in each hole. A little piece of cooked apple or a little jam

may be added when the cakes have cooked for a moment. Turn with a fork while they are still soft in the middle, fry golden brown on both sides. Serve warm with sugar or jam.

WAFFLES

2 eggs
2 cups of sour cream
1 tablespoon sugar, a pinch
of salt
1¼ cups flour

You get about 70 Waffles.

Whip the cream until stiff, stir in sugar, salt, the beaten eggs and finally the sifted flour. Put one spoonful of the batter in the hot, greased iron. Cook to a golden brown. Serve with sugar.

KRUM CAKES

1 cup sour cream
1 cup flour
¼ cup sugar
1 egg
2 drops lemon extract

You get about 50 Krum Cakes.

Whip the cream until stiff, stir in the sugar, the beaten egg, the lemon extract, and finally the flour. Heat the iron, grease it and turn during the cooking so the cakes will brown evenly on both sides. Put a small spoonful of butter in the center of the iron. Roll cake over a wooden stick immediately on removing from iron.

PLETTS

(small pancakes).

2 eggs
3 cups milk
3 teaspoons sugar
1½ cups flour
1 teaspoon salt
Frying: 2 tablespoons butter

You get about 84 Pletts.

Beat eggs and add milk and flour gradually with salt and sugar. Heat pancake pan slowly, brush with melted butter. Stir butter well and bake thin and light pancakes. Serve hot with jam. Serves 6.