

Norwegian Wedding Cake (Kransekake)



Recipe

2 cups (450 g) soft butter

1 cup (225 g) almond paste

2 cups (265 g) sifted confectioner's sugar

1 teaspoon (5 ml) almond extract

4 egg yolks

5 cups (636 g) sifted flour

Preheat oven to 350°F.

Grease forms well with softened butter.

Cream together butter, almond paste, sugar and extract until smooth.

Beat yolks in well.

After sifting, measure flour and add gradually, mixing until smooth.

Put dough into cookie press or pastry bag and press onto greased ring forms.

(Cookie press hole should be 1/2" in diameter, or roll dough by hand.)

Bake for 15 minutes or until very lightly browned.

Remove from rings only after they have cooled.

Each form has 3 rings, for a total of 18 rings of different sizes, so they can be stacked on top of each other to form this marvelous cake.

Frosting

1-1/2 cups (194 g) sifted confectioner's sugar

1 egg white

1 teaspoon (5 ml) vinegar

Stir together ingredients.

If not stiff enough, add more sugar.

Put in pastry tube with small round tip.

Assembly

Drizzle some frosting on platter to anchor cake.

Place largest ring on frosting.

Apply frosting in scallops on first ring.

Place next largest ring on top and decorate and stack in order.

The scalloped frosting will hold each ring in place.

Slide toothpicks between layers to help secure rings.

To decorate, use small Norwegian flags, marzipan fruit, tiny wrapped presents, or foiled wrapped candy all on stickpins or toothpicks.

The hollow cake tower is perfect for hiding a wine bottle.

To serve, break into 2" pieces.