



DANISH SISTERHOOD *of* AMERICA

Connect with Your Danish Heritage

Recipe: Kransekage *(Danish Almond Ring Cake)*

Making the rings: Draw a 7½ inch ring on a heavy bond paper or parchment paper. Use this circle as a guide. Draw 11 more circles decreasing the size by ½-inch until the smallest circle is approximately two inches in diameter (or use the kransekage ring forms).

Use the first and third ring for the first baking, and the middle ring for the second baking. By baking in two batches, the rings bake evenly and have the desired smooth effect you want for a nice presentation. You may have to double the recipe as you will have 18 rings. Butter and dust the rings for easier release of rings after baking. Use leftover mixture for making cookies. This cake may sag in very hot or humid weather.

INGREDIENTS

4 cans (8-ounces each) almond paste
3 cups powdered sugar
4 egg whites

For the icing:

1 egg white, beaten till frothy
1 cup powdered sugar
½ teaspoon white vinegar
¼ cup sugar

DIRECTIONS

Use the dough hook from a Kitchen Aid mixer to break up the almond paste, then add the sugar and mix. In another bowl beat the egg whites until frothy. Add the egg whites to the almond-sugar mixture. Mix until well blended.

Use a pastry bag or a cookie press with a 1-inch opening to squeeze mixture onto the pattern circles or into the form rings. Bake at 300° F. for approximately 25 minutes or until golden brown. Remove carefully from pan to cool.

For the icing, combine all icing ingredients. Place icing in a plastic bag then pipe icing in a wavy pattern over each cake ring. Stack rings as you go. If traveling with the cake, put 4–5 rings together, let icing dry. Then wrap. Take extra icing in a plastic sandwich bag, snip the corner of the bag to pipe icing onto rings to stick them together.

The cake is served by lifting the rings and breaking apart. The cake may be decorated with Danish flags, fresh flowers, or wrapped candies.