

Krumkake Recipe for Chef's Choice Electric Grill (edited 6-28-22; [www.intranuclear.com](http://www.intranuclear.com))  
(modified Decorah recipe from Good Shepherd Lutheran Church)

Ingredients for Krumkake ("curved cake") that makes about 50 small or 30 large pieces:

Whip together (mixer): 1 Cup Sugar

3 Eggs

Add with mixer: ½ Cup Whipping Cream

½ Cup Melted Butter

½ Cup Unbleached Flour

½ tsp. Vanilla Extract

½ tsp. Almond Extract

Add with mixer: 1 Cup Unbleached Flour

¼ tsp. Baking Powder

½ tsp. Salt

- NOTE: Strull is similar in appearance to Krumkake but contains no eggs.

Preparation:

1. Have a 30 second timer, a butter knife, and a cutting board with a groove in it available.
2. Cut a 1" wood dowel to a length of 9-10 inches and sand both ends to a slight taper for about 2".
3. Preheat the grill to max (6) and wait for ready light;
4. Apply/spray some oil (Pam) on the cooking surfaces of the Krumkake iron.
5. For small pieces, spoon about 2 tsp. of batter onto the iron.
6. For large pieces, spoon about 1 Tbsp. of batter onto the iron.
7. Start the 30 second timer when you close the lid.
8. Hold the lid closed with pressure from a wooden spoon for about 5 seconds. (thinner pieces)
9. When timer beeps, open the lid about 20 degrees and allow the item to drop off the upper surface.
10. With the lid completely open, use the knife to peel or lift the Krumkake edge unto the dowel.
11. Transfer the piece to the cutting board and finish rolling tightly around the dowel... cool... remove.
12. Store airtight... try filling the center with ready whip, or similar, when served.