

Krumkake

Submitted by Janet Esperson

Ingredients

- 4 large eggs
- 1 1/2 cups flour
- 1 cup sugar
- 1 stick butter, melted
- 2 tablespoon corn starch
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon cardamom seed

Directions

Beat eggs and sugar until light yellow. Add cooled melted butter, vanilla and cardamom seed. Sift flour and corn starch and add to egg mixture. Batter will have a dough like consistency. Use spoon to place on grid and bake for one minute. Then wrap around cone shape.

