

Opskrift sendt til Rikke fra Mor-Aase

Julen 2001 via e-mail.



Vanillekranse

(110 stk.)

500 gr. Mel

5 tsk. Vanila® eller 1 vanillestang

375 g. Smør

1 æg

250 g. Sukker

125 g. Smuttede, finthakkede mandler

• Dejen er fryseegnet •

Mel og vanille sigtes sammen. Fast, koldt smør hakkes i.

Æg og sukker røres til æggesnaps, hvormed melet æltes sammen.

De finthakkede mandler æltes i.

Dejen stilles koldt til den er fast.

Dejen køres igennem kødmaskinens kage plade med det stjerneformede hul (husk at tage kniven ud).

Formes til kranse, der lægges på bagepapir eller smurte plader.

Bages i en forvarmet ovn ved 180°C i ca. 10 min.

A Danish "vanillekrans" is a traditional vanilla-flavored Christmas cookie. It's a ring-shaped butter cookie, often twisted or braided, with a delightful vanilla taste. It is a popular treat during the holiday season in Denmark.

Vanillekranse – The Rikke Way

(150 cookies)

600 g. flour

1.5 fresh vanilla bean – seeds scraped out.

454 g. butter (2 packs)

1.2l eggs (1 dl mixed egg = 100 g.)

300 g. sugar

150 g. fine almond flour (ground almond)

• The dough may be frozen •

Mix the flour and the vanilla beans in the KitchenAid bowl. Use the plastic dough hook/scrapper.

Drop the cold chopped-up butter in and mix.

Whip the egg and the sugar separately and then mix into the flour and butter mix.

Mix in the almond flour.

Let the dough rest in the refrigerator overnight.

Push the dough through the meat attachment with the star-patterned plate.

Pull 10 cm pieces off and then form a circle on the cookie sheet.

Heat the oven to 375°F and bake 14-15 minutes or until slightly darker golden at the edges.

GF: Equal amounts of the following gluten free flours used in 2024:

White rice flour
Brown rice flour
Sorghum Flour
Tapioca Flour
Potato Flour

AF: (almond free) Use 125 g. rice flour and 1 tsp. almond flavor (mandel essens)