



Kransekake



Ingredients

For the cake rings

- 750g almonds
- 500g icing sugar
- 4 tablespoons all-purpose wheat flour
- 6-7 egg whites

For the icing

- 200g icing sugar
- 1 egg white
- A few drops of lemon juice

Instructions

1. Grind the almonds. Mix ground almonds with icing sugar and flour, by hand, in a large bowl. Add 6 egg whites, save no 7 in case 6 will do. The dough must be not too dry, but also not like running.
2. Cover with plastic foil, leave in the fridge until the next day.
3. Shaping the rings
 - a. Equipment recommended; a set of circular moulds making the shape of a total of 18 different rings. If not available, manually shaping 18 rings in consecutively increasing diameters from approx. 40mm to 180mm is the obvious solution.
 - b. Grease the moulds (or a sheet of baking paper). Make strands approx. 10mm in diameter, by manual rolling or by some sort of syringe.
4. Baking: 190 degrees celcius, approx. 10 minutes. Freezing the rings before assembling the tower may be beneficial – the rings/cake should be slightly sticky. (the cake should be stored covered in plastic, even provide a chunk of bread along with it to provide some residual moisture)
5. Assembly: spray icing in approx. 1mm strings (from e.g. a plastic bag with a corner cut 1mm open) in a zigzag pattern over the largest ring. Place the second largest ring on top, firmly enough to glue it to no 1. Repeat all the way to the top. Attacking the cake for eating: break off ring(s) from the bottom, place broken bits from the ring(s) on a plate around the cake tower.
6. Decoration: Norwegian (or other) flags, anything colourful or fun will do.

- The “kranssekake” will be served for any festive day or reason – Christmas, weddings, jubilees, national day (hence the “17” on top of the cake in the illustration; 17th of May is Norway’s national day).
- The world’s (Norway’s?) highest kransekake was made in 2014 and measured 13.17m.
- The word “kranssekake” means “cake of rings”, obviously. So even if not directly understandable, one might just keep to “kranssekake”, which may be pronounced as written.
- Other Scandinavian countries may also have their versions of Kransekake (they’re welcome 😊)