

# A Recipe From *tikkido*

## Krumkake Cookies

<https://tikkido.com/blog/krumkake-recipe>

### Ingredients:

- 4 eggs, beaten
- ½ cup (that's the same as 1 stick, or 8 Tablespoons) butter, melted
- 1 cup sugar
- ½ teaspoon vanilla
- ½ teaspoon ground cardamom
- 2 Tablespoons baking powder
- 1 ½ cups flour

### Instructions:

1. Beat eggs and mix with melted butter, sugar, and vanilla.
2. Add dry ingredients and mix until combined.
3. Place about 2 teaspoons of batter on a hot krumkake iron.
4. Close iron and cook for about 45 seconds, until golden brown.
5. Remove cookie from iron and roll quickly around a wooden krumkake forming cone.
6. Let cool and slide from wooden form.

