MELISSA'S KRINGLER RECIPE

INGREDIENTS:

3 Eggs

1 Cup of Flour

1 Cup of Butter

1 Cup of Powdered Sugar

1 Teaspoon of Almond Extract

2-3 Tablespoons of Milk/ Cream

Sliced Almonds

Pre-heat the oven to 350 degrees

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SIX SHOOTER RECORDS

CRUST:

1. Spoon 1 cup of flour into a measuring cup (maximum fluffiness), pour into a bowl
2. Add 1/2 cup of chilled butter
3. Use pastry cutter until size of small peas
4. Add 2 tbsp of ice water
5. Stir with a fork until soft dough forms
6. Combine dough into a ball and cut in half
7. Grease cookie sheet and flatten the half ball of dough into a 12x3 strip on the pan

PUFF TOPPING:

1. Turn the stove on medium heat and pour 1 cup of water and half a cup of butter into a saucepan
2. Once boiling, take off heat, add 1 cup of flour, and mix
3. Break 3 eggs and beat them into the saucepan, one by one
4. Mix in 1/2 teaspoon of almond extract
5. Spoon mixture onto crust

Place the pastry in the oven for 50-60 minutes until it's golden brown. Remove, set aside and cool.

FROSTING:

1. Add one cup of powered sugar to a separate bowl, stir until smooth (no lumps)
2. Add 1 tbsp of butter, 1/2 tspn of almond extract, 2-3 tbsp of milk or cream, and mix.

Spread frosting over pastry and sprinkle sliced almonds.