



Treat Time

Approximate Time: 35 minutes

Prep Time: 25 minutes

Cook Time: 10 seconds per cake

Cool Time: 1 minute

Fattigmann Bakkles (Poor Man's Cakes)

Cakes:

1 egg

3 egg yolks

1/4 cup heavy cream

4 teaspoons white sugar

1 tablespoon melted butter

1/4 teaspoon ground cardamom

(may substitute nutmeg or cinnamon)

1 1/2 cups all-purpose flour

Lard for frying (may substitute oil or shortening)



Icing:

3 tablespoons softened butter

1 tablespoons shortening

1/2 teaspoon vanilla extract

1 1/2 cups powdered sugar

1 1/2 tablespoons milk

Food coloring

Cake Dough: Beat egg and egg yolks together in large bowl. Stir in the cream, sugar, melted butter and cardamom (nutmeg or cinnamon). Mix in flour to make a soft dough. On a floured cloth, roll the dough out to 1/8-inch thickness.

Icing: In a mixing bowl, cream butter, shortening and vanilla. Beat in powdered sugar and milk to achieve desired consistency. Divide into two bowls; tint one red and one green.

Treat Time: Let children cut into 2x2 inch square shapes. Heat lard (oil or shortening) in deep skillet to 365 degrees F. Have an adult carefully place a few squares at a time into the hot oil. Cook until the cakes return to the surface and then turn over to finish cooking until lightly golden (about 10 seconds). Drain on brown paper or paper towel. When cool (about 1 minute), decorate with icing.

(This Norwegian recipe dates back over a 100 years [we added the icing]. “Fattigmann Bakkles” means “Poor Man's Cakes.” They were called this because they contain ingredients that everyone could afford. This treat is to help us remember that *everyone* can afford to give the gifts of “obedience” and “sharing the gospel” to Jesus.)

Closing Prayer and blessing on the food.