
Treat Time

Gift Cakes (Fattigmann Bakkels)

Prep Time: 10 minutes
Cook Time: 10-15 seconds per cake



Ingredients: 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
Shortning for frying (may substitute oil)

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

Instructions: 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. Let stand until treat time. To make icing, combine cream butter, shortening and vanilla in a mixing bowl. Beat in powdered sugar and milk to achieve desired consistency. Divide into two bowls; tint one red and one green.

Let children cut dough into 2x2 inch square shapes. Heat shortning (or oil) in a 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 to look like gifts.