

Klejner (Smalls) as in German "Kleiner"

Course Dessert

Cuisine Denmark, Nordic, Norway

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Ingredients

- 2 eggs
- 4 egg yolks
- 1 cup sugar
- 1 tbsp sugar
- 6 tbsp butter melted
- 1 tsp lemon flavor (optional)
- 1/2 tsp baking soda
- 1/2 tsp baking ammonia
- 6 tbsp cream
- 5 cups flour

Instructions

1. Cream eggs and sugar, add melted butter & lemon flavoring
2. Mix the baking soda and baking ammonia with 2 teaspoons of water & cream. Add along with the flour.
3. Mix well
4. Divide dough into four parts for rolling.
5. Roll out thin and cut into long strips about 1" wide..
6. Cut the strips across diagonally in 2"-3" long strips.
7. Make a slit in the center of the strips. Pull one end of the piece through the slash to form a half knot.
8. Drop into boiling fat (about 375 degree F) and cook until golden brown, turning with a fork.
9. Lift out with slotted spoon, drain on paper towels.
10. Sprinkle with powdered sugar or a cinnamon/ sugar blend.