

RECIPES FROM TRIXIE MATKOWSKI AND HER  
FRIENDS AND RELATIVES

**FROM ANDREA HAUGE KACZOR**

Andrea Hauge Kaczor ancestors hail from Norway. She states, "Our favorite Christmas pastry is an almond flavored coffee cake called Oslo Kringle.

I make it every Christmas ....it's my kids favorite (they call it Kris Kringle) ."

CRUST:

1 cup flour

1/2 cup butter

2 tbs. water

Mix flour and softened butter; add cold water and mix as for pie crust. Roll out and transfer to cookie sheet in two long strips about 2 inches wide and 1/4" thick.

CREAM PUFF PASTE:

1 cup water

1/2 cup butter

1 cup flour

3 eggs

1/2 tsp almond flavoring

Bring water and butter to a boil. Remove from stove and immediately add all flour; stir until smooth. Add one egg at a time beating well after each addition. Add flavoring.

Spread on the above strips and bake at 350 degrees for 45 min.

Frost when cool with the following icing:

1 cup confectioner's sugar

1 tbs. butter

1/2 tsp. almond flavoring

1 tbs. cream