



## Scott's Hometown Foods

### Kringler



#### CRUST:

1 c. flour  
1 c. butter

#### TOPPING:

1 c. water  
½ c. butter  
1 c. flour  
1 t. almond extract  
3 eggs

#### FROSTING:

2 c. powdered sugar  
2 T. butter, melted  
½ t. vanilla  
½ t. almond extract

¾ c. slivered almonds

Pastry crust: Beat 1 c. flour and 1 c. butter with a mixer until dough forms. Divide the dough into half, and using the palm of your hand spread into two rectangles onto an ungreased cookie sheet. The rectangles should cover the majority of the cookie sheet.

Filling: In a saucepan, combine 1 c. water and ½ c. butter. Bring to a rapid boil. Put 1 c. flour into a mixing bowl and pour boiling water/butter mixture over the top. Beat until thick and sticky. Add vanilla and almond extracts and the 3 eggs. Gradually increase the speed of the mixer as the eggs mix in until the mixer is on high speed. Spread evenly on the two crust layers.

Bake at 350° for 30-40 minutes until golden brown. The top of the kringler will get puffy while baking. When removed from the oven it should fall fairly quickly. Let cool.

Frosting: Mix 2 c. powdered sugar, 2 T. melted butter, ½ t vanilla, and ½ t almond. Add water to desired consistency.

Frost the two halves and sprinkle with slivered almonds.