

KANSAS!

Swedish Treats

More Recipes from the Winter 2007 *KANSAS!* magazine.

Almond Ruske

4 cups all-purpose flour
4 teaspoons baking powder
1/2 teaspoon salt
1 cup butter, softened
2 cups sugar
6 eggs
1 teaspoon almond extract
1 cup chopped almonds
Milk
Sugar

1. Lightly grease two large baking sheets or line with parchment paper; set aside. In a medium bowl, combine flour, baking powder and salt; set aside
2. In a large mixing bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Gradually add sugar, beating on medium speed until well combined and scraping sides of bowl. Beat in eggs, one at a time, and almond extract until combined. Beat in as much of the flour mixture as you can with the mixer. Using a wooden spoon, stir in any remaining flour mixture. Stir in almonds.
3. Divide dough into four equal portions. On a lightly floured surface, shape each portion of dough into a 12-inch-long loaf. Lightly brush each loaf with milk and sprinkle with additional sugar. Place two loaves, about 4 inches apart, on each prepared cookie sheet. Flatten each loaf until about 3 inches wide. Bake in a 325° oven for 25 to 30 minutes or until firm and light brown. Let stand on cookie sheets on wire racks for 15 minutes. Reduce oven temperature to 300°.
4. Transfer baked loaves to a cutting board. Using a serrated knife, cut loaves diagonally into 1/2-inch slices. Place slices on cookie sheets. Bake for 10 minutes. Turn slices over; bake for 10 to 15 minutes more or until crisp and dry. Transfer slices to wire racks and let cool. Makes about 84 cookies.

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Swedish Almond Tarts

1/2 cup butter, softened
1/2 cup granulated sugar
1 egg
1 teaspoon vanilla
1/2 teaspoon almond extract
1 3/4 cups all-purpose flour
1/4 cup butter, softened
1/2 of an 8-ounce can almond paste
2/3 cup packed brown sugar
1/2 teaspoon almond extract
2 eggs

1. Season 2 1/2-inch sandbakkelse molds, if necessary. (To season brand new sandbakkelse molds, grease insides of molds with shortening. Heat in a 300° oven for 30 minutes. Cool. Wipe out excess shortening. (After use, rinse with water and wipe with paper towels. You won't need to season the molds again.)

2. In a large mixing bowl, beat 1/2 cup softened butter with an electric mixer on medium to high speed for 30 seconds. Gradually add sugar, beating on medium speed until well combined and scraping sides of bowl. Add 1 egg, vanilla and 1/2 teaspoon almond extract, beating until combined. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour. If necessary, cover and chill dough about 1 hour or until easy to handle.

3. For filling: In a mixing bowl, beat the remaining 1/4 cup softened butter with an electric mixer on medium speed for 30 seconds. Add almond paste, brown sugar and almond extract; beat until well-combined (about 2 minutes). Add remaining 2 eggs, one at a time, beating well after each addition. Set aside.

4. Place 2 to 3 teaspoons of the dough in the center of each seasoned sandbakkelse mold. Press dough in an even, very thin layer along the bottom and up the sides, making sure no dough extends over edges of the molds. Place molds on a cookie sheet. Spoon about 1 tablespoon filling into each tart.

5. Bake in a 350° oven about 15 minutes or until edges are firm and very light brown. Remove from oven. Cool tarts in molds on cookie sheet for 5 minutes. To remove, invert the molds, tap lightly and carefully remove tarts. If necessary, loosen edges of tarts. Cool completely on a wire racks. Makes 24 to 36 tarts.