

Marzipan Christmas Kringle (Juleskringle)

Yield: 10 min
Total Time: 900 min

Recipe from: <https://www.recipeschoose.com/recipes/danish-christmas-kringle-recipe>

Ingredients:

- 1/2 cup milk warm
- 1 tablespoon white sugar
- 1/4 ounce active dry yeast
- 1 cup heavy cream
- 3 1/2 cups all purpose flour
- 1/4 cup white sugar
- 1 teaspoon salt
- 1 teaspoon ground cardamom
- 1/2 cup butter
- 8 ounces almond paste
- 1/2 cup sliced almonds crushed
- 1/2 cup white sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon almond extract
- 1/2 cup white sugar
- 1 egg white beaten
- 1/2 cup sliced almonds

Nutrition:

1. Calories: 620 calories
2. Carbohydrate: 75 grams
3. Cholesterol: 65 milligrams
4. Fat: 32 grams
5. Fiber: 4 grams
6. Protein: 10 grams
7. SaturatedFat: 14 grams
8. Sodium: 330 milligrams

9. Sugar: 36 grams

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