

Danish Kringle

Yield: 18 min
Total Time: 795 min

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

Ingredients:

- 1 cup butter
- 2 cups all-purpose flour sifted
- 1 cup sour cream
- 1 cup butter softened
- 2 cups brown sugar
- 1 1/2 cups english walnuts chopped, divided
- 1 cup confectioners' sugar
- 2 tablespoons water

Nutrition:

1. Calories: 400 calories
2. Carbohydrate: 35 grams
3. Cholesterol: 60 milligrams
4. Fat: 29 grams
5. Fiber: 1 grams
6. Protein: 3 grams
7. SaturatedFat: 15 grams
8. Sodium: 160 milligrams
9. Sugar: 23 grams

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