

FRANKFURTER KRANZ



INGREDIENTS

scant 1/2 cup butter (about 7 tablespoons)
3/4 cup granulated white sugar
3 large eggs
grated rind of 1/2 lemon
3/4 cup sifted all-purpose flour
1/3 cup cornstarch
2 teaspoons baking powder
1 1/2 recipes Butter Cream Frosting (recipe follows)
praline or Krokant, made with 1 tablespoon butter, 1/4 cup sugar
1 cup blanched and chopped almonds or hazelnuts

MIXING AND BAKING

Pre-heat oven to 350F. Cream butter with sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Mix in grated lemon rind. Sift flour again with cornstarch and baking powder. Gradually

DIRECTIONS

Butter and flour a cake ring mold and tap out excess flour. Pour batter into pan. Bake in the lower half of oven for 45 minutes to 1 hour, or until cake tests done. A toothpick inserted in the center should come out clean. Cool in pan until cake shrinks away from the sides of the pan. Invert cake onto rack and cool completely. While cake is cooling, prepare butter cream filling. To make praline topping or Krokant, place the butter and sugar in a frying pan over low heat, and stir constantly until the sugar is lightly browned and melted. Stir in nuts and pour onto a greased or buttered flat serving plate. When cold and hard and set, crack praline topping into small pieces.

FINAL PREPARATIONS

Cut cake into 3 layers. Spread 1 cup of butter cream filling onto bottom and middle layers, saving enough to cover outside of cake. Stack layers and spread rest of filling on top and all sides. Sprinkle praline topping or Krokant on top and sides of cake. Refrigerate at least 24 hours before serving.

continue - the filling!

German Butter Cream Filling Recipe



INGREDIENTS

6 large egg yolks, lightly beaten (room temperature)
3/4 cup granulated white sugar
1/2 cup water
1/2 tablespoon cornstarch
1 1/4 cups softened butter
flavoring, to taste

MIXING DIRECTIONS

Over low heat, cook sugar, water and cornstarch, stirring until dissolved. Bring to a boil, and stir, until mixture forms a soft ball when dropped in cold water (238F on candy thermometer). VERY slowly, stirring constantly, in a very thin stream, pour boiling hot syrup in. If you add the boiling syrup too quickly-it will scramble the egg yolks, so take your time barely a thread of syrup at a time, while stirring vigorously. Beat until mixture cools and is smooth. Cool completely. Beat softened butter into the cooled creme, adding your favorite flavoring - 3 to 4 tablespoons rum, arrack, kirsch or fruit liquors; or 1 tablespoon vanilla extract; or 2 1/2 oz. melted for and cooled semi-sweet baking chocolate; or 1/2 cup ground hazelnuts; or a combination of 1 1/2 oz. melted and cool semi-sweet baking chocolate mixed with 2 teaspoons instant coffee dissolved in 2 teaspoons of boiling water, a mocha flavor. For cocoa butter creme, beat in 4 tablespoons cocoa powder and vanilla sugar.



Recipe for Pecan-Krokant



INGREDIENTS

1/2 cup butter
1 cup sugar
2 cups chopped pecans
2 tsp. Maple flavoring

MIXING DIRECTIONS

Melt butter over medium-high heat, add sugar and pecans. Bring to boil, reduce heat to medium-low and cook 7-8 minutes until amber-colored. Stir occasionally. Remove from heat and add 2 maple flavoring. Pour onto greased foil and let cool. Crumble.