

Kringle – The Story

Kringle, the perfect partner with coffee, is known for its **great taste** and feather-light, flaky texture. The delicious butter pastry is rolled into a ring-shape and is filled with fruit or nuts selected by the baker. After baking the kringle is topped with creamy icing.

Many years ago, in Denmark, bakers wanted to be paid in wages instead of room and board, so they walked off their jobs and went on strike. Local merchants found replacement bakers from Austria to fill the vacant positions. After the strike was settled and the displaced bakers returned to their jobs, they adopted an Austrian Baking technique that incorporates many layers of butter to make a pastry. The Danish bakers created many items using this process, including a delicious pretzel-shaped pastry, filled with almond, called Kringle.

By the late 1800's bakers from Denmark began immigrating to the United States and to Racine, Wisconsin. They brought with them their craft of making fine pastry including a pretzel-shaped, almond-filled coffee cake called kringle. In America the kringle continued to be made in pretzel shape for about fifty years until customers began to request the same wonderful kringle but without the parts that overlapped. The resulting oval Kringle allowed the bakers to expand the flavor selection even more.

Even though the shape of Kringle has changed since its introduction to America over 100 years ago, the special techniques used to create it has not. Kringle Pastry involves a labor intensive, three-day process consisting of rolling and re-rolling the buttery dough to obtain multiple layers and a delicate texture. By the third day our kringle becomes light, tender, flaky and flavorful, as well as all true **quality kringle** pastries should be. At Olesen's Family Bakery our master bakers pledge to continue the time honored techniques passed down from generation to generation when creating our kringle.