

# *Glaze for Frankfurter Kranz Torte*



## **ingredients:**

### **The Glaze**

1 C. sugar

1/2 tsp. almond, vanilla, or rum extract (more or less, as desired)

1 cube butter

3/4 C. cream

1 1/2 C. chopped almonds (Grandma usually used less—about 1/2 C., it depends on how much you like.)



Gather your ingredients for the Glaze  
Make sure you toast the almonds a bit, in a frying pan on low for a minute or in a 350 degree oven for a few minutes.



Melt the sugar in a heavy skillet . with the butter.



Be careful not to get this too hot. It will turn to candy.



This looks good



Add the cream and mix in.



Bring to a simmer



Add the toasted almonds



Simmer just a little and take it off the heat. You don't want it to turn into candy.



While it is still warm spread the filling on top of the cake. it should pour on and run down the sides.



My grandma sometimes would just let streams go down the sides and dry. When the glaze hardens a bit the cake is done.

