

Kringla

Ingredients:

1 stick margarine

1 cup sugar

1 tsp salt

1 tsp vanilla

1 egg

1/2 tsp lemon juice

1 c buttermilk

1 tsp baking soda

3 cups (or more) flour

1 tsp baking powder

Mix first 6 ingredients well. Then mix the buttermilk and baking soda in another bowl until it makes a hollow sound. Add to the first mixture. Add the flour and baking powder. Stir until dough rolls away from the spoon. If it doesn't, add a little more flour.

Chill the dough overnight, or at least a couple hours. Scoop about 1 tbsp of dough and roll a strip about the length of a pencil, as thick as your finger (do this on a floured counter or cutting board). Make a figure "8", or a knot however you choose. Bake in preheated @ 350 degrees for 10-15 mins until slightly brown.

Makes approx 3 dozen.