

## Aunt Helene's Easy Kringle

### Ingredients:

- 1 Cup Oleo or Butter
- 2 Cups Flour
- 1 Cup Sour Cream
- Fruit Preserves



Cut margarine into flour until size of small peas. Blend in sour cream.

Mix well. Roll out. Refrigerate overnight.

Morning – divide dough in 3 parts. Roll each section into a rectangle. Brush with melted butter. Spread ½ can of fruit down center, 2-3” wide. Fold long edges together. Lightly greased cookie sheet. Make slits on top – bake 350 degrees for 30 minutes. Powder sugar glaze while warm.

(Powdered sugar glaze recipe)

- 2 cups powdered sugar
- 2 Tablespoons margarine or butter, softened
- 1 teaspoon vanilla
- 3 to 4 tablespoons milk or ½ n ½

In medium bowl, combine all ingredients until smooth, adding enough milk for desired glaze consistency.

Enjoy!