

ChefNorway's

Thick Lefse

Servings	Preparation Time	Waiting Time	Cooking Time	Pan Temperature
10+ People	10-15 minutes	30 Minutes (for soaking)	3 Minutes (per lefse)	Medium High

Lefse is one of the more famous Norwegian foods known around the world. Lefse is also quite different depending what town you visit, or even what home recipe you're tasting. There's sweet, salty, thin, thick, and lefse made with different basic ingredients like potatoes or flour. Served with lots of different fillings as well. This recipe will show the most basic and popular one. Thick lefse with a lefse butter. It's the kind my grandmother made. Norwegian lefse is a big part of a Norwegian's childhood and they'll eat lefse often until their last breath.

Many Norwegians would even prefer eating their hot dog wrapped in a potato lefse, then a normal hot dog bun. Grandmother's trick was to soak them quickly in water on both sides and cover each lefse separate in plastic for 30 minutes to an hour. She would normally split used bread bags and layer them into a stack of lefse. This trick mad them soft and delicious.



Ingredients

European Measurements	US Measurements
2 eggs	2 eggs
2 dl. sugar	1 cup sugar
2 tsp. baking powder	2 tsp. baking powder
2 tsp. baker's ammonia	2 tsp. baker's ammonia
70g melted butter	2.5 oz. melted butter
1.5kg white flour	53 oz. white flour
1 liter milk*	1/4 th gallon milk
500g butter	1 lb. butter
300g sugar	10 oz. sugar
2 tbsp. cinnamon	2 tbsp. cinnamon

* You could use some cream, sour cream or other natural dairy product instead. In the video made for this recipe I used 6 dl. milk and 4dl thick milk

Directions

1. Start by adding eggs and sugar to a mixer bowl. Mix it into a Gogl-mog! (egg and sugar cream). Use the whisk in the mixer.
2. Add in milk, baking powder and baker's ammonia. Use a tablespoon and add in 1/4 of the flour. Then switch from the whisk to the hook in the mixer.
3. Add 2/4's of the flour and mix well. Then add butter along with the rest of the flour.
4. Add lots of flour to the counter top and take the dough out of the bowl. Work the dough with your hands.
5. Cut a piece and roll into a ball. Ball size should be between 125-175g (4-6 oz.)
6. Flatten the roll to a small "pizza". In thickness and width.
7. I use a special cooking plate for this, but you can use a dry frying pan.
8. Cook for 2 minutes, then flip and cook for another minute.
They should cool down for 3-4 hours, then try my grandmother's trick to make them **soft and delicious**.
9. Add butter, cinnamon and sugar to a mixer bowl. Mix at maximum speed for 5 minutes.
10. Smear the butter to your lefse. If you soaked it before, you'd get a soft delicious lefse. Fold it over and slice it to the size you want.