

# How to Make Norwegian Cream Horns

## Traditional Recipe

1 pie crust dough recipe or mix (pre-made)  
1 egg  
1 tablespoon water  
1/2 cup coarse sugar crystals  
Pastry filling of your choice  
Whipped cream

1. Preheat oven to 400 degrees.
2. Grease a baking sheet or cover with parchment paper.
3. Put the pie dough on a floured work surface and roll into a rectangle to 1/8 inch thick.
4. Using a pizza cutter or bench scraper, cut the dough lengthways into strips 1 1/2" wide by approximately 9 1/2" long.
5. Starting from the pointed end of the mold, wrap each strip around the mold in such a way that it always overlaps slightly. Make sure the end of the dough is under the mold when placing it on the baking sheet. It may flip open while baking.
6. Beat together the egg and water and brush the cream horns with it.
7. Roll the horns in sugar.
8. Put the molds on the prepared baking sheet and put the baking sheet in the oven.
9. Remove cream horns once the edges have reached a golden brown color, about 10 minutes.
10. Allow to cool on a rack. Continue making more cream horns.
11. Fill each 3/4 full with the pastry filling and finish with the whipped cream. Garnish as desired.



## Crab Filling

1 eight ounce package cream cheese  
1 pound package imitation crab meat, flaked  
3 green onions, chopped  
1 teaspoon minced garlic  
1 tablespoon soy sauce  
1 teaspoon sesame oil

Bake cream horns as above recipe states, but do not roll them in sugar, sprinkle them with coarse salt instead. Fill each horn with crab filling and garnish green onion or red pepper pieces.

## Things to try

- Use "Just-Add-Water Pie Crust Mix" to make them even faster.
- Make chocolate pie dough, fill with chocolate Bavarian cream, and top with chocolate whipped cream. Dip each horn in dipping chocolate before filling.
- Roll the horn in finely chopped almonds instead of sugar.
- Garnish with fruit that corresponds fruit with the filling.
- Drizzle chocolate over the top.
- Fill with jam or fresh fruit mixed with Bavarian cream.
- If using a from scratch pie dough recipe. Keep the dough cold while not in use. Try rinsing the horn molds in cold water to cool them off.
- The sugar will melt onto the pan. Clean between uses so the horns don't stick. Try using a clean sheet of parchment paper each time.
- Try flavoring the whipped cream with butterscotch, caramel, or French vanilla flavors.

*Photo source: KSL.com*