



DID YOU KNOW?

FUN FACTS ABOUT O&H DANISH BAKERY AND ITS WORLD-FAMOUS KRINGLE

O&H Danish Bakery is a world-renowned, scratch-made bakery located in Racine, Wis. O&H is famous for its Kringle, a flaky Danish pastry filled with fruits, nuts or cheese and drizzled with icing. Read on to learn more about the bakery and the history of this award-winning treat!

- In 1924, Christian Oleson immigrated to Racine (**at the time the most Danish city in America**) from Denmark and found his first job at a local bakery where he learned the trade for 25 years before opening O&H in May 1949.
- Kringle, a traditionally Danish pastry, was introduced to the United States around the turn of the century. Popularity soared after **Dwight and Lady Mamie Eisenhower received a Kringle as a gift in 1956** and proclaimed it publicly as one of their favorite pastries.
- There are **36 layers** of butter and pastry in every single bite of Kringle.
- Kringle was signed into law as "**The Official State Pastry of Wisconsin**" in 2013.
- Everything from the Danish dough to the delicious fillings of O&H Kringle is made from the family's favorite homestyle recipes.
- O&H Kringle has gained national recognition – it was named **Best Bakery** item in Trader Joe's annual Customer Choice Awards and has been featured on Food Network's "The Best Of" and "Food Finds" programs.
- O&H makes up to **7,000 Kringle every day** in December (its busiest season)!
- O&H Kringle has been shipped to **more than 100 countries** and has made landfall in **all seven continents** – including Antarctica!
- The bakery is currently owned and operated by the family's **fourth generation**.
- At any given time, the bakery has about **20 different flavors** of Kringle's available for purchase.
- This holiday season, O&H debuted a brand-new Kringle flavor: **Eggnog!**

