

SCANDINAVIAN ALMOND CAKE



1 ¼ C granulated sugar
1 egg
1 ½ tsp pure almond extract
2/3 C heavy cream
1 ¼ C cake flour
½ tsp baking powder
½ tsp salt
4 oz. sweet butter melted
Optional - sliced almonds, fresh berries or puree for topping

Beat together sugar, egg, extract and heavy cream.
Sift together flour, baking powder and salt and add to mixture.
Fold in melted butter and blend until smooth.

Prepare the pan by wiping lightly with oil or butter.
If desired, place sliced almonds in bottom of prepared pan and pour in batter.

Bake at 350F 40 - 45 Minutes
(Toothpick inserted in the middle should come out clean and cake should be brown around the edges)

Use the Classic or the Non Stick Almond Cake Pan and for a delicious variation,
substitute 1 ½ tsp pure cardamom extract for the almond.

Both Extracts and Almond Cake Pans are available at Ingebretsen's.

ingebretsens.com 800 279 9333 612 729 9333