

SWEDISH MIDSUMMER DREAMS



From *Scandinavian Sweet Treats* compiled by Karen Berg Douglas.
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Celebrate *Midsommar* as the Swedes do, with this tangy fruit-filled dessert. Just as Planet Earth whirls around the sun, strawberries whirl around in this luscious sugar and whipped cream topped cake roll. This is the fourth month in a row that our featured recipe is a dessert, but when we wondered aloud whether we should move on to something else, one of our co-workers deadpanned, "There's something else?" Maybe in an upcoming month we'll have you eating your veggies, but not at Midsummer!

3 eggs
3/4 cups sugar
1 cup flour
1 teaspoon baking powder
1/4 cup chopped almonds

Filling:

3 tablespoons sugar
2 cups strawberries, mashed

Sugar for sprinkling on top of the cake

Preheat oven to 450°. Line a 12x15-inch baking tin with baking or parchment paper. Beat eggs and sugar together until light and fluffy. Mix flour, baking powder, and chopped almonds together; fold carefully into the sugar and egg mixtures. Spread batter in the baking pan. Bake for about 5 minutes and remove from oven. Sprinkle sugar onto the warm finished cake and carefully turn it over onto a second sheet of parchment paper, sugared side down. Remove top sheet of parchment paper. If it won't loosen easily, brush with a little cold water.

Filling and assembly: Stir sugar into the mashed strawberries; spread mixture onto the cake. Roll up the cake from the long side and allow it to cool with the seam side down. Place roll on a tray lined with parchment paper and refrigerate for several hours before serving. Cut into 1-inch thick slices to serve. Garnish with whipped cream and sliced strawberries.
Serves 10.