

## 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.

### Swedish Midsummer Dreams

3 eggs

$\frac{3}{4}$  cup sugar

1 cup flour

#### Filling:

3 tablespoons sugar

1 teaspoon baking powder

$\frac{1}{4}$  cup almonds, chopped

Sugar for sprinkling on top

2 cups strawberries, mashed

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.