

Swedish "Midsommar" Cake

A very popular and traditional summer cake.

4 eggs

3/4 cup of sugar

1/2 cup of flour

1/2 cup of corn starch

2 tsp. baking powder

FILLING:

2 pints fresh strawberries

1/4 cup of sugar

1 pint of whipping cream

Grease and flour a 10" springform pan. Beat eggs and sugar well. Stir in flour, cornstarch, and baking powder. Pour batter into pan. Bake at 375° for 30 min.

Let cool and slice into 2 or 3 layers. Reserve best strawberries for decoration.

Thinly slice the remaining berries and mix in sugar. Whip cream. Spread berries and whipped cream between layers, reserving enough cream to spread on top of cake. Garnish top with halved berries.