

UFFDA Shop

Fine Scandinavian Gifts



Corner Main & Bush St., Across from St. James Hotel
Downtown Red Wing • 388-8436

Swedish Chocolate Sticky Cake (Kladdkaka)

Ingredients:

½ cup butter
1 1/3 cups white sugar
1 teaspoon vanilla extract
1 pinch salt
¼ cup unsweetened cocoa powder
2 eggs
½ cup all-purpose flour

Preheat oven to 350. Lightly grease Kladdkaka pan.

Soften butter and add sugar, vanilla, salt and cocoa powder. Mix well.

Stir in the eggs until smooth.

Add flour, stir until combined.

Pour mixture into prepared Kladdkaka pan.

Bake on the lower rack of oven for 25-30 minutes.

Allow cake to cool for 15-20 minutes. A rubber or silicone spatula can be slid down the fluted edges to release the cake.

To remove the cake, place a plate over the pan and while holding the plate in place, invert the pan and the cake will drop onto the plate.

*Kladd means sticky. Serve just as it is or with whipped cream or ice cream. The secret is to bake it just the right amount and use good quality vanilla and cocoa.