

# Scandinavian Almond Cake

This cake is similar to an almond-flavored pound cake.

Spray pan with Pam or Cooking Spray

Beat well: 1  $\frac{1}{4}$  cup sugar, 1 egg, 1  $\frac{1}{2}$  teaspoons pure almond extract, 2/3 cup milk

Add: 1  $\frac{1}{4}$  cup flour,  $\frac{1}{2}$  teaspoon baking powder

Add: 1 stick melted **margarine**

Mix well.

Bake at 350 for 40-50 minutes. Edges must be golden brown. Cool in pan before removing. Cake will break if removed too soon. Sprinkle with confectionary sugar.

Variation: Before pouring batter into the pan, sprinkle almonds on the bottom. Do not put in dishwasher.

## Hints for Making Scandinavian Almond Cake

Follow recipe as given, using PAM to spray bottom of pan and MARGARINE to make the cake. (Butter makes the cake too dense and is not as good).

EXCEPTION to the recipe as given: To avoid underbaking the cake, use the toothpick test and don't go by just the color of the cake.

Cooling-cake can be removed from pan after 30-40 minutes. When cool, turn pan over, tap each end lightly on countertop, place thumbs in center indentation, spread pan sides slightly out, and move thumbs slowly from the middle to each end-repeating until the cake slips out.

Slice on indentations-save the ends for the cook as a reward (they are the best part).

Serve with fruit spreads/preserves, fresh berries or any type of fruit, ice cream or just plain. Top with real whipped cream, which is practically a Scandinavian requisite.

This cake freezes very well. Enjoy!

