

NORWEGIAN ALMOND CAKE

Ingredients

Cake:

1 cup granulated sugar
1 egg
1 1/2 tsp almond extract
2/3 cup milk
1 1/4 cup flour
1/2 tsp baking powder
1 stick melted butter

Icing:

1 1/2 cups powdered sugar
2 to 3 Tbsp heavy cream
1 or 2 drops almond extract
Sliced almonds, for topping

Directions

1. Preheat oven to 350 degrees. Spray a Scandinavian almond cake pan generously with non-stick cooking spray, and flour the pan.
2. In a large mixing bowl, beat sugar, egg, almond extract, and milk until smooth. Add flour and baking powder. Stream in melted butter and beat until incorporated.
3. Pour batter into prepared pan. Bake for 30 to 35 minutes, until cake is golden brown, and a toothpick inserted into the middle of the cake comes out clean. Allow cake to cool completely.
4. Make icing: in a large mixing bowl, combine powdered sugar, cream, and almond extract. Mix until smooth.
5. To serve: drizzle icing over cake and sprinkle with almonds. Cut cake along ridges.