

Idiot's Kitchen Recipe – Swedish Almond Cake

Recipe from www.idiotskitchen.com



Ingredients:

1 cup unsalted butter (2 sticks), melted
1 ¼ cups granulated sugar
1 egg
½ teaspoon pure vanilla extract
1 ½ teaspoons pure almond extract
2/3 cup milk
½ cup slivered almonds, ground to small bits
1 ¼ cups flour
½ teaspoon baking powder
2 Tablespoons sliced almonds

Preheat the oven to 350 degrees.

Melt 2 sticks of unsalted butter and set aside to cool slightly.

In a large bowl, combine 1 ¼ cups sugar, 1 egg, ½ teaspoon vanilla, and 1 ½ teaspoons almond extract. Add 2/3 cup milk and whisk to combine.

Using a food processor or blender, grind ½ cup of slivered almonds until they are small bits. You want a crumb-like texture but not a pulverized dust.

In a separate bowl, combine the crushed almonds with 1 ¼ cups flour and ½ teaspoon baking powder. Whisk to combine the dry ingredients. Add the dry ingredients to the wet ingredients and stir to combine. Add the melted butter and stir and/or whisk until almost smooth and very few lumps remain.

Spray a half round traditional Swedish pan or 9 inch cake pan with Baker's Joy or grease and flour thoroughly. Sprinkle the bottom of the pan with 2 Tablespoons of sliced almonds and pour the batter on top of the nuts.

Place the cake pan on a sheet pan and bake at 350 degrees for 50-60 minutes or until golden brown and a skewer inserted into the center comes out clean. The cake will likely crack on the top but be sure that the skewer still comes out clean as even after the cake cracks, it might still be gooey in the center.

Cool the cake in the pan for 15-20 minutes then loosen the edges and invert it onto a rack or platter.