

TRADITIONAL SWEDISH ALMOND CAKE SLICES

*modified by Sharon Waltermire from recipe by Um Safia on food.com

As served for Akropolis Performance Lab's DR. GLAS Smorgasborg May, 2015



DIRECTIONS

1. Preheat oven to 350°F Beat sugar, egg, almond extract and milk together.
2. Add flour and baking powder, then cinnamon, finally adding the butter.
3. Spray loaf pan with spray oil or any non-stick coating. Small 3.5" x 7.25" Large 4.75" x 11.75"
4. Bake at 350 degrees for 45 / 50 minutes or until skewer comes out of middle clean
5. Cool for 20 minutes, then remove from pan.
6. When ready to serve dust with icing sugar and cut cake into slices approximately 1/2".

INGREDIENTS	1 BATCH	4X	5X
LOAF PAN SIZES PER BATCH		1 large	1 large 55 min baking
	1 small	3 small	4 small 45 min baking
Granulated Sugar	1 1/4 Cups	5 Cups	6 1/4 Cups
Large Eggs	1	4	5
Almond Extract	1 1/2 tsp	6 tsp	7 1/2 tsp
*Whole Milk	1/3 Cup	2 Cups	2 1/3 Cups
*Half and Half	1/3 Cup	2/3 Cup	1 Cup
Flour All Purpose	1 1/4 Cup	5 Cups	6 1/4 Cups
Baking Powder	1/2 tsp	2 tsp	2 1/2 tsp
Cinnamon	1/8 tsp	1/2 tsp	5/8 tsp
*Cardamom	1/4 tsp	1 tsp	1 1/4 tsp
Butter	1 Stick	4 Sticks	5 Sticks
Powder Sugar	Lightly Sift on Top		