

SUKSESSKAKE – NORWEGIAN DELIGHT

Ingredients:

Difficulty: Medium
(baked in 24 cm springform pan)
(in this recipe, 1 cup = 2.4 dl)

For cake base (sorry, the photo of cake's ingredients somehow vanished!)

5 egg whites
1 cup / 2 dl + 2 tbsp + 2 tsp powdered sugar
1 cup / 2 dl + 2 tbsp + 2 tsp ground almond
1/4 cup / 4 tbsp coarsely ground walnuts
2 tsp white wheat flour
1 tsp baking powder

For yellow cream:

6 egg yolks
2/3 cup / 1 dl + 4 tbsp granulated white sugar
2/3 cup / 1 dl + 4 tbsp heavy cream
2 tsp vanilla sugar
155 gr. butter, softened in room temperature

For decoration:

Sliced and/or coarsely chopped almonds, coarsely chopped or shaved chocolate

INSTRUCTIONS:

1. First, bake the cake. For this, preheat the oven to 180C. Put some baking sheet on the base of a springform pan and grease the pan.
2. In a mixing bowl, put egg whites and start beating in medium speed until soft peaks form.
3. Once you see the soft peaks, add powdered sugar gradually, 1 tbsp at a time. Continue beating until sugar dissolves and you get slightly stiff peaks.
4. In another bowl, put ground almonds, ground/chopped walnuts, flour and baking powder and mix just a little.
5. Add beaten egg whites and fold well until all ingredients are incorporated.
6. Put the batter in cake pan, smooth the surface as much as possible and bake in the middle rack of the oven for about 30 minutes.
7. Let the cake cool down to room temperature. Then transfer the cake to a service plate. While the cake is cooling, prepare the cream.

8. In a small pan, put egg yolks, granulated white sugar, cream and vanilla and whisk a little. Put the pan on medium heat, and while constantly stirring (or whisking) bring the mixture to almost to a boil (when you see one little "blob", it's done).

9. Take the pan away from heat and let it cool to room temperature.

10. Add butter, little by little, mixing it with well and evenly with the rest of the cream each time. Once you've added all the butter and the mixture is smooth, leave it to cool a little more, about 10-15 minutes.

11. When you have both cake base and cream cool, spread cream on top of the cake. Garnish with almond slices, chocolate etc. Yumm!!