

# Prize-winning Scandinavian Dessert Recipe

GOOD HOUSEKEEPING MAGAZINE asked its readers to enter their mother's most delicious dessert recipes in the magazine's contest. One of the winners was the Scandinavian Almond Cake, which is also known as Tosca Tårta.

The recipe and directions for Scandinavian Almond Cake were provided in the May 2013 issue, and we have reproduced the recipe below. It can also be found on the Members Only section of the club website, <http://www.toysmiles.com>. Enjoy!

## Scandinavian Almond Cake

### Ingredients:

½ cup sliced almonds

1 ½ cup granulated sugar

1 large egg

2/3 cup whole milk

1 ½ tsp. almond extract

1 ½ cup all purpose flour

½ tsp. baking powder

½ tsp. salt

½ cup butter or margarine, melted & cooled

Whipped cream and/or fresh fruit for serving



### Directions:

1. Preheat oven to 350 degrees F. Spray 10-inch quiche pan or fluted cake pan with nonstick cooking spray; sprinkle almonds in bottom of pan.
2. In medium bowl, with mixer on medium speed, beat granulated sugar, egg, milk, and almond extract until smooth, scraping bowl with rubber spatula as needed. Beat in flour, baking powder, salt, and melted butter until just combined.
3. Pour batter into prepared pan. Bake 40 to 50 minutes or until edges are golden brown and toothpick inserted in center of cake comes out clean. Cool completely in pan on wire rack. Cake can be stored at room temperature, well wrapped, up to 3 days. To serve, place cake almond side up on serving plate; serve with whipped cream and fruit, if desired.

Makes 8 servings. Each serving has about 335 calories, 4 g protein, 48 g carbohydrate, 14 g total fat (8 g saturated), 1 g fiber, 56 mg cholesterol, 155 mg sodium. Active time: 20 minutes; Total time: 1 hour.