

Swedish Strawberry Cake (Jordgubbstårta)

4 eggs
1 cup sugar
1/2 cup flour
1/3 cup corn starch
1 1/2 teaspoons baking powder

Filling:

1 cup whipping cream (more if needed)
1 cup strawberries (mashed)

Set oven to 350 degrees. Grease a round cake tin (removable bottom is preferable), approximately 10" in diameter. Shake dry, toasted breadcrumbs in the tin to cover the bottom and sides.

Whisk eggs and sugar until light and fluffy. Mix flour, corn starch, and baking powder together and add it to the eggs. Stir until combined and pour the batter into the tin. Bake in the lower half of the oven for approximately 40 minutes. Let it cool slightly and then remove it from the tin. When it has cooled completely, cut it into three layers.

Whip all the cream (makes 2 cups). Set half of it aside for decorating the top. Cover the bottom and middle layers with cream and mashed strawberries. Assemble the cake. Cover the top and sides with the rest of the cream and garnish with half or sliced strawberries.

Makes approximately 20 slices.

*This family recipe for Jordgubbstårta was contributed by **Jenny Richmond**, Herndon, VA.*

Chocolate Balls (Chokladbollar)

1/2 cup margarine or butter
2 1/2 tbsp. cocoa powder
4 tbsp. granulated sugar
1 1/2 cups oatmeal
2 tbsp. water or cold coffee
1 tbsp. vanilla sugar
5 tbsp. pearl sugar or flaked coconut (more if needed)

Put pearl sugar or flaked coconut into a shallow bowl. In a separate bowl, mix all other ingredients together, using your clean hands. Make balls approximately one inch in diameter and roll in pearl sugar or coconut. Refrigerate until cold. Serve cold.

Makes approximately 30 small balls.

*This recipe is borrowed from **A Swedish Midsummer Tale** by Ewa Rydåker, with illustrations by Carina Ståhlber. My test kitchen produced very delicious results!*