

Almond cake (Scandinavian)

Spray pan with Pam or Cooking Spray

Beat well: 1 1/4 cup sugar, 1 egg, 2 teaspoons pure almond extract (sometimes I use artificial because it is cheaper--then I use 1/2 teaspoon more) 2/3 cup milk

Add: 1 1/4 cup flour, 1/2 teaspoon baking powder

Add: 1 stick of melted butter

Mix well

Bake at 350 for 4-50 minutes. Edges must be golden brown.

Cool in pan before removing. Cake will break if removed too soon.

Sprinkle with powdered sugar for frosting.

Variation: Before pouring batter into the pan, sprinkle sliced almonds on the bottom.