

## Swedish Almond Cake

You must have a half round pan for this recipe. Pans may be purchased at A Swedish Shop.

Beat together well:

1 ¼ cups sugar

1 Egg

1 ½ tsp Almond Extract

2/3 cup Almond Milk

Add

1 ¼ cup flour and ½tsp baking powder

Add

1 stick melted butter

Mix Well

Spray then lightly flour pan

Preheat oven 325 degrees bake 40 to 50 mins make sure edges golden brown make sure it is completely cool before removing from the pan. Serve with a sprinkle of confection sugar or top with slivered almonds.



**We hope you enjoy our Swedish Almond Cake!**

*Recipe courtesy of A Swedish Shop  
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