

Swedish Visiting Cake

This is called a Swedish visiting cake, because it is made with ingredients that most households have on hand and can be made quickly when unexpected visitors arrive.

Ingredients

2 Large eggs at room temperature
1 stick (8 TBS) butter
1 cup sugar
1.2 cup plus 2 TBS all-purpose flour
¼ tsp salt
1 lemon
1 tsp vanilla extract
½ tsp almond extract
¼ cup sliced almonds

Utensils

measuring cup
measuring spoons
1 large mixing bowl
electric mixer
whisk
rubber spatula
zester
cook pot or
microwave-safe bowl
butter knife
9-inch cast iron skillet or
9-inch round cake pan or
9-inch pie pan
baking sheet

Note: if using a cake or pie pan place the pan on a baking sheet when you put the cake in the oven.

Preheat oven to 350°. Using butter, grease the baking pan of your choice. Zest the lemon. Using a cookpot or a microwave-safe bowl, melt the rest of the butter and let it cool. Place the sugar and lemon zest in a mixing bowl and mix well with your fingers until the sugar is moist and aromatic. Whisk in the eggs one at a time and blend well. Whisk in the salt and extracts. Switch to a rubber spatula and stir in the flour. Mix well. Fold in the cooled, melted butter. Scrape the batter into the baking pan of your choice and smooth the top using the rubber spatula. Scatter the sliced almond across the top of the cake and place in the oven.

Bake about 25-30 minutes or until the cake is golden and a little crispy on the outside. The inside will remain moist. Remove the cake from the oven and let it cool 5 minutes, then run a butter knife around the edges to loosen the cake.