



SCANDINAVIAN ALMOND CAKE

(Mandelkake)

This Swedish Almond Cake (Mandelkaka) is light, buttery, and infused with the delicate flavor of almonds, making it the perfect treat for a cozy afternoon coffee break.



PREP TIME
10 MIN



COOK TIME
35 MIN



REST TIME
10 MIN



SERVINGS
12 SLICES



EQUIPMENT

ALMOND CAKE LOAF PAN OR 9X5 LOAF PAN.

Instructions

Preheat oven to 350 degrees. Spray an Almond Cake Loaf Pan or a 9x5 loaf pan well with nonstick baking spray.

Whisk flour, baking powder, and salt in a medium bowl. Set aside.

In a large bowl, whisk together sugar, egg, almond extract, and milk. Add flour mixture and whisk until well mixed. Add butter and mix until fully combined.

Pour batter into prepared pan. Place the pan on top of a cookie sheet and place it in the oven. Bake for 35–45 minutes or until edges are golden brown and a toothpick inserted into the center comes out clean.

Let the cake rest in the pan for 10 minutes before inverting it onto a serving tray. Allow the cake to cool to room temperature. Glaze the top and sprinkle it with almonds or just sprinkle the top with powdered sugar. Both are beautiful and delicious.

To make the glaze:

3/4 cup powdered sugar, sifted

1 1/2 –2 Tbsp milk

1/2 tsp vanilla extract

1/4 cup sliced, toasted almonds

Directions:

In a mixing bowl, combine powdered sugar, milk, and almond extract. Mix until smooth.

Drizzle icing over the cake and sprinkle with toasted or untoasted sliced almonds, your choice. Cut the cake along the ridges or into slices.

Notes:

- When using a traditional Scandinavian almond cake loaf pan, it is extremely important to coat the pan well with a nonstick baking spray. Otherwise, the cake is likely to stick to the pan, even if the pan's surface is nonstick. If you are using a standard 9x5 loaf pan, coat the bottom and sides with butter and dust with flour.

Ingredients

- 1-1/4 cup flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1-1/4 cup sugar
- 1 egg
- 2 teaspoons pure almond extract
- 2/3 cup whole milk
- 1 stick unsalted butter, melted and cooled