



# WORLD'S BEST CAKE

## Kvæfjordkake (Verdens Beste)

*This is not a difficult cake to make, and you can prepare it a day in advance to allow the flavors to come together even more.*

*You can also substitute the vanilla in the custard for rum essence if you prefer a rum custard.*



PREP TIME  
**30 MIN**



COOK TIME  
**30 MIN**



SERVES  
**12-15**

## Instructions

Preheat the oven to 325°F / 165°C.

In a large stand mixer set to medium or a large mixing bowl, whisk the butter and sugar together until light and fluffy. Add the egg yolks one at a time, whisking as you go, and then add the milk. Combine the flour, baking powder, and vanilla sugar in a medium bowl, then add this mixture to the batter and whisk until well combined. The batter will be somewhat thick.

Grease a 12 x 16-inch (30/32 x 40 cm) rimmed baking sheet. Cover with a piece of baking parchment, pressing the parchment so it sticks well to the baking sheet. Gently spread the batter evenly and thinly across the baking sheet, extending it to the edges as much as possible, using a rubber spatula while maintaining a rectangular shape. The batter is quite thick and sticky, but it will spread out with a bit of patience. It may seem like there isn't enough batter to make a whole cake, but don't worry, the cake will rise while baking.

## Ingredients

For the cake:

- ½ cup (112 g) butter
- ½ cup plus 2 tablespoons (125 g) granulated sugar
- 4 large egg yolks
- 4 tablespoons whole milk
- 1 ¼ cup (150 g) all-purpose flour
- 1 ½ teaspoons baking powder
- 1 teaspoon vanilla sugar

For the meringue:

- 4 large egg whites
- 1 cup (200 g) granulated sugar
- ½ cup (50 g) sliced almonds

For the vanilla custard:

- ¼ cup (55 g) granulated sugar
- 2 large egg yolks
- 2 tablespoons corn starch
- 2 cups (500 ml) whole milk
- ½ vanilla pod or 1 tsp vanilla extract

For the whipped cream:

- 1 ¼ cup (300 ml) heavy cream

In a clean, large stand mixer set to medium-low or a large mixing bowl, whisk together the egg whites until foamy (when making meringue, it is crucial that there be no trace of yolk in the egg whites). Add the sugar a little at a time and continue to whisk until glossy, stiff peaks form. Gently pour the meringue evenly over the batter with a rubber spatula. You can form little peaks throughout the meringue by lifting upwards for a nice design when it is finished baking. Sprinkle the sliced almonds evenly across the meringue. Place your cake in the middle rack of the oven and bake for 30 minutes until the meringue is dry and lightly golden. Remove and set aside to cool.

While the cake is baking, prepare the vanilla custard and whipped cream. Make the custard by whisking together the sugar and egg yolks in a bowl. Add the cornstarch and blend until the mixture is pale yellow and thick. Place the milk in a saucepan and add the scraped vanilla beans from the pod. Discard the pod afterwards. Warm the milk just before it begins to boil. Take the milk mixture off the heat. Steadily and slowly, add the milk mixture to the bowl with the sugar mixture, whisking constantly to prevent the eggs from curdling. When you have mixed everything together, pour it back into the saucepan and return to the stove. Over medium heat, cook the mixture until it has thickened. Remove from the heat and allow to cool completely. In a large stand mixer set to medium or a large bowl, whisk the heavy cream until soft peaks form. Fold the whipped cream into the cooled custard.

When the cake has cooled, lift it out with the parchment paper and place it on a cutting board. Cut the cake in half. Take one half and peel it from the parchment paper. Gently turn it, taking care not to break the cake, onto a serving tray so that the meringue side is facing downwards. Another method is to place the serving tray or serving platter gently on top of the meringue, place one hand under the cake and one hand on top and flip it over. Spread all of the custard cream over the cake and gently place the remaining half of the cake on top, with the meringue side up. It's best to chill for an hour or so before serving, but this is not necessary. Serve with fresh fruits, such as strawberries. Keep covered in the refrigerator up to 3 to 4 days.

**Note:** Like most cream cakes, Kvæfjordkake improves the longer it sits, allowing the cake to absorb the custard cream. If you would like the recipe for vanilla sugar, let me know in the chat section of my website.