

Recipe for a Swedish Cake:

Dough:

- 4 eggs
- 160g Sugar
- 100g Flour
- 100g Wheat starch
- 1 TL baking Powde

Filling:

- 1 bag Cream Patisserie
- 2.5dl Milk or Water
- 2dl Cream

Marzipan:

- 400g marzipan
- 1 pack Food coloring(optional)

Others:

- Some butter
- Some powdered sugar or Cling film



1. Cover the bottom of a springform with baking paper and grease the edge with butter.
2. Beat the eggs and sugar with the mixer to a light cream. Mix the flour, baking Powder and wheat starch. Sift over the egg mixture and fold in carefully.
3. Bake in the middle of the preheated oven for about 30 minutes.
Top/bottom heating around 180 °C
Or Hot air around 160°C
4. Remove the sponge cake from the edge of the springform and place it on a wire rack. Cut the completely cooled biscuit twice horizontally.
5. For the filling, prepare a bag of crème pâtissier according to the instructions on the packet. Beat the cream until it's stiff and mix it into the cream.
6. Place the first cake base on a plate and put the cream on it. Place the second cake base on top of it and put cream on it. Then carefully place the last cake base on top. Put the cake in the fridge for about 2 hours. Put the rest of the cream on the edge of the cake.
7. Knead the marzipan until it's soft. Put it on cling film or on the table with powdered sugar. Roll out the marzipan thinly and then pull it over the cake.