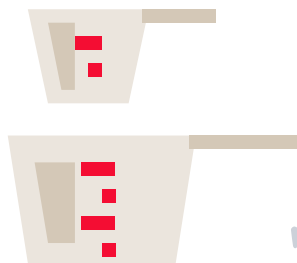
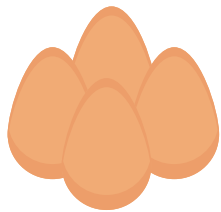
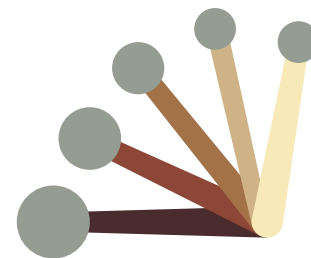


# Jordgubbstårta (Swedish Strawberry Cake)



In a medium bowl, whisk 4 eggs and 1 1/4 cups sugar until light and fluffy.



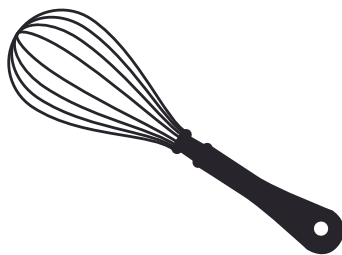
Blend 1 1/4 cups flour with 2 tsp baking powder, then stir gently into the eggs.



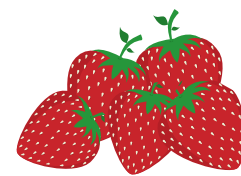
To batter, carefully add 7 Tbsp hot water and 1/3 cup of roasted, flaked almonds.



Bake in a buttered and floured cake tin for 30-40 minutes in a 350 F oven.



Whip 1 pint of cream till stiff.



Slice 4 cups strawberries and combine with 3 Tbsp sugar, or to taste.



Remove and cool fully, then divide cake into two layers.



Fill the cake with whipped cream and sliced strawberries, then spread remaining whipped cream over the top and decorate with more strawberries!

**Mums!**



AMERICAN  
SWEDISH  
INSTITUTE

Recipe from Margareta Schildt-Landgren's "The Swedish Kitchen."