

Cake Time

Norwegian Gold Cake

Recipe submitted by Anita Steinstad

Serves 6 people

Ingredients

1 cup butter, room temperature
1 2/3 cups sifted all-purpose flour
5 eggs, room temperature
1 1/2 cups sugar
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon vanilla
2 cups of icing sugar
1/2 cup water
100 gram grated orange or lemon

Method

Directions for this fluffy, moist and vanilla flavoured cake:

Place butter and flour in a mixing bowl.
Mix 5 minutes at low speed.
Add eggs, one at a time, beating well after each addition.
Sift together sugar, baking powder and salt.
Add gradually to creamed mixture.
Add vanilla and mix additional 2 minutes.
Turn into greased and floured 10 inch tube or Bundt pan.
Bake at 325 degrees for 1 hour.

For the icing, mix the water and icing sugar to add on top once the cake has cooled down. Add the grated orange or lemon on top of the icing.

