

Norwegian Crown Prince Cake



Preparation Time	Rising Time	Baking Time	Servings	Oven Temperature
15	30-45	30	10-15	400
minutes	minutes	minutes	people	Fahrenheit

This is one of my own recipes. It is very similar to the Norwegian Princess Cake, but I've made some changes and come up with this recipe. For the nut lovers this is probably going to be one of your favorite cakes. This recipe is for a very large cake. You are free to use half the measurements and use a normal round cake form.

Ingredients:

- 11-12 cups white flour
- 2 cups milk
- 1 cup heavy cream
- 1/2 lb. butter
- 2 tsp. cardamom (spice)
- 1 tsp. salt
- 1 tsp. baking powder
- 1/4 lb. yeast
- **Chefnorway Homemade Vanilla cream**
- Pearl sugar
- Cinnamon
- Hazelnuts

Making the dough

1. Melt butter in a pot that can hold the 600 ml of milk.
2. When butter is melted, add the milk plus cream and heat it slowly to 100-105°F. If you only have powdered yeast you should heat it a little more.
3. Stir the yeast into the buttermilk blend.
4. Add all other ingredients into a mixing bowl.
5. Add the buttermilk mix.
6. Run the machine on very low speed for about 2 minutes.
7. Turn it up to maximum speed and keep it running for about 8 minutes.
(do this to create perfect yeasting heat for the dough, "baker trick". Also if the dough is a little sticky you might have to add a tablespoon of white flour)



Preparing the dough

1. Take it out of the bowl, and gently make a round ball of the dough. Make sure to have flour under and over before you add a towel to cover and let it rest for 10 min.
2. Then roll out the dough to about 1/3" (1 cm).
3. Brush the edges with butter and fill the inside with **Chefnorway's Homemade Vanilla Cream**.
4. Roll it up and cut rolls in 2" (5cm) thickness. (This recipe should give you about 20 rolls)
5. I use a square cake form, but if you only have round ones you need 2-3 of them. Take away the bottom part and place it on top of a baking sheet.
6. Now simply place the rolls with an inch space between them straight into the form. My square one fits perfectly 20, but a round one I would see fitting 6-7.
7. Now leave them to raise for about 30-45 minutes.
8. Whisk an egg and brush the top of the cake with the egg mix
9. Find the leftovers from your vanilla cream and fill in between the rolls.
10. Add cinnamon, pearl sugar and crushed hazelnut on top of the cake.
11. Place it in the oven for about 30 minutes.

Finish off with a icing sugar mixture covering the cake! Hope you enjoy it as much as I do!