

Grandma's Success Cake

"Cake Batter"

Servings	Preparation Time	Baking Time	Cooking Time	Oven Temperature
10+ People	15 minutes	30 minutes	20 minutes	150/300 Celsius/Fahrenheit

This I would say was my grandfathers favorite cake.. Mom tells me that whenever he was visiting, she had made at least 4 of these cake so he could take them home. And I must say this is one of my favorites to. I've worked as a baker but never did we make a success cake as good as this one. There is something special about it. It only takes a little love and time!



Ingredients

European Ingredients	US Ingredients
4 egg whites	4 egg whites
110g almonds	1/4 th lb. almonds
40g walnuts	1/4 th cup walnuts
150g powdered sugar	5.3 oz. powdered sugar
2 tsp. baking powder	2 tsp. baking powder
2 tbsp. white flour	2 tbsp. white flour

Directions

1. Chop first nuts using a knife or a food processor
2. Add egg whites
3. Add almonds and walnuts
4. Add baking powder
5. Add white flour
6. Add powdered sugar
7. Mix it for 2 minutes
8. Spread batter to a 24-28cm spring cake form
9. Bake in the oven for 30 minutes
10. Cool down
11. Top with **Grandma's Special Yellow Cream** and sprinkles
12. Leave cake in fridge until serving, or you could freeze it and serve the day it's needed.

You could find out more about this recipe and a video on how to make it at <http://www.chefnorway.com>.



Grandma's Success Cake

"Yellow Cream"

Servings	Preparation Time	Cooling Time	Cooking Heat	
10+ People	15 minutes	180 minutes	medium	-

The yellow cream (frosting/topping) is what makes this cake recipe so special. You don't eat carrot cake without its sweet cream. The same goes with the success cake. It is special and if you don't follow the suggested time. It won't be that good. Simple as that!

European Ingredients	US Ingredients
4 egg yolks	4 egg yolks
1 dl. heavy cream	½ cup heavy cream
100g sugar	3.5 oz. sugar
1 tsp. vanilla	1 tsp. vanilla
100g room tempered butter	3.5 oz room tempered butter

Directions

1. Add egg yolks to a fit casserole
2. Add heavy cream
3. Add sugar
4. Add vanilla
5. Slowly heat up while stirring constantly.
6. When it starts to boil, turn off the heat and keep stirring for 3 minutes.
7. Leave on counter to cool down for 3 hours
8. Blend in room tempered butter and pour over the **Grandma's Norwegian Success Cake**

There's lots of delicious recipes at the website with a video showing you how to make every recipe in English. (Click to view)

