

# Two The World's Best

Servings	Preparation Time	Baking Time	-	Oven Temperature
24+ People	60 minutes	30 minutes	-	180/355 Celsius/Fahrenheit

I just love this cake. I was first introduced to this during a birthday party in my early teens. It was my friend's birthday, and I still remember his mom making a double stacked cake tall as any American cake. You won't believe me before you taste this, but it might just be as good as the description. I know I'm one step closer to heaven cutting a big piece of this bad boy of a cake. Seriously it is that good! Also known as "Kvæfjordkake" in Norway.



## Ingredients

European Measurements	US Measurements
300g butter	10.5 oz. butter
300g sugar	10.5 oz. sugar
300g white flour	10.5 oz. white flour
2 tsp. baking powder	2 tsp. baking powder
10 egg yolks	10 egg yolks
1 dl. whole milk	½ cup whole milk
10 egg whites	10 egg whites
350g sugar	12.5 oz. sugar
150g chopped almonds	5.5 oz. chopped almonds
50g chopped walnuts	1.75 oz. chopped walnuts
ChefNorway's Vanilla Cream	ChefNorway's Vanilla Cream
5 dl. heavy cream	2 ½ cups heavy cream

**Black = Sponge part Red = Top layer Blue = Cream**

## Directions

- Start with making the Vanilla Cream, as this needs a few hours of cooling time.
- When it is cooled down, make whipped cream, with a few tablespoons of sugar.
- Split vanilla and whipped cream into two separate bowls.
- Mix lightly and let it cool down in the fridge until we use it for the cake.
- Now that the filling is in the fridge let's start on the cake part
- Add butter and sugar (10.5 oz.) to a mixer bowl.
- Mix the butter and sugar white, 5-10 minutes!
- Add egg yolks, milk, white flour and baking soda. Mix for a few minutes.
- Pour batter into two baking pans. (Size 10x14")
- Spread the batter. (Evenly make sure to get the corners)
- Next, in the mixer Add egg whites and sugar (12.5 oz.)
- Mix on full speed until it's very fluffy.
- Split this mixture as well and spread on top of the cake batter you worked with earlier.
- Crush walnuts and almonds and add to the top of the cake.
- Put it in the oven and cook for 30 minutes
- When it's finished, let it cool down for 2-3 hours. In your fridge or freezer.
- Fold down the edges of the baking paper.
- Add a new baking paper on top of the cake, and flip it over.
- Pull off the paper stuck to cake bottom.
- Add a new baking paper and flip it again.
- You should see a difference between the two layers in the cake. Slice the top half of the cake.
- Take the top off and set it to the side.
- Add one of your bowls of vanilla and whipped cream, and spread it all over.
- Add the top back on.

# Homemade Vanilla Cream

“For The Worlds Best”

-	<i>Preparation Time</i>	<i>Cooking Time</i>	<i>Cooling Time</i>	-
-	5	10-15	120	-
-	minutes	minutes	minutes	-

Most people just go to the store and buy premade. Using the premade one is very quick to add to any recipe. If you want the better taste, and already using the powdered, you might as well make it from scratch. It takes very few basic ingredients, and it's easy. This recipe following The World's Best will be twice the size as normal.



## Ingredients

European Measurements	US Measurements
10 egg yolks	10 egg yolks
4 tbsp. maizena (corn flour)	4 tbsp. maizena (corn flour)
200g sugar	7 oz. sugar
6 dl. milk	3 cups milk
4 dl. heavy cream	2 cups heavy cream
1 tsp. vanilla	1 tsp. vanilla

## Directions

1. Mix egg yolks, maizena, and sugar in separate bowl that can handle boiling milk (high heat)
2. To a pot add milk, heavy cream and vanilla
3. Slowly bring to a boil, while stirring the whole time. You do not want the mix to get burned in any way
4. Add half a cup of hot milk to the egg mixture, and whisk it quickly.
5. Pour the egg mixture into the pot.
6. Slowly heat up the mixture while whisking.
7. Stop when it gets a good thick consistent
8. Pour into a long pan, which can fit into your fridge.
9. Plastic wrap it.
10. Leave it in the fridge to cool down. 1-2 hours should do it.

