



## Bløtkake - Norwegian birthday cake

Normally we would order one from a bakery, but I will show you how easy it could be made. This cake is traditionally ordered in any size, and for the occasion. If your opening a store, celebrating your 50th anniversary or just want one because...

The cake comes usually with a sponge, filled with jam and cream. The most common use of jam is raspberry, strawberry or apricot. When I practised I did see lots of other rare variations, so in the choosing of your flavor of jam everything is allowed. Some bakeries would do one layer of whipped cream and a layer of vanilla cream. Where I practised we mixed the two, to create a whipped vanilla cream. I have simplified this version down to add real vanilla to the whipped cream. Family and friends seem to really like it!

The important part is the insides and a dry sponge is not giving happy faces. We wet the sponge in a citrus juice like orange. I also always bake the sponge a day in advance so I can freeze it. This way its easier to work with and cut into three layers. Remember to balance the amount of cream and jam so the cake isn't too tall. Some would add crushed walnuts into one of the layers insid, but be sure there are non allergic to nuts.

Now you have to decide wether you want a marzipan cover or a whipped cream cover. Some would put marzipan on the top, and add whipped cream on the edge. I have even done version with almon slices or shredded chocolate on the edges. This is usually a celebration of something cake. So whatever you feel is best fitted for the occasion, is the right one. Well as long as it tastes well.



## Measurements

### Sponge

8 servings

6" cake

4 eggs  
2 dl. sugar  
2 dl. white flour  
1 tsp. baking powder

18 servings

8" cake

6 eggs  
3 dl. sugar  
3 dl. white flour  
2 tsp. baking powder

30 servings

30x20cm cake

10 eggs  
5 dl. sugar  
5 dl. white flour  
3 tsp. baking powder

## Directions

- ☞ Turn on the oven, as it needs to be hot as soon as the cake is ready to go in!
- ☞ Add sugar and eggs to a mixer bowl.
- ☞ Whisk for about 8 minutes at maximum speed.
- ☞ Sift in white flour and baking powder, while the machine is still running at maximum speed. Sift slowly!
- ☞ Place your cake form without a bottom onto a baking plate. Have a baking paper under.
- ☞ Pour the batter into the form, and smear the mixture up to the edge of the form
- ☞ Bake in the oven.
- ☞ Let it cool down for 1 hour.
- ☞ Turn the cake over, and remove the baking paper, and cut the cake out of the form.

Servings: 8-30

Preparation time:

20 minutes

Baking time: 45 minutes

Total time: 1+ hours

Baking Temperature:

170o Celcius

340o Fahrenheit

Normally I make this sponge a day or a month, and freeze it.



## Measurements

### Filling with marzipan top

8 servings

6" cake

5 dl whipped cream  
1 dl. sugar  
1 tsp. vanilla + 1 vanilla bean  
150g apricot jam  
3 dl. orange juice  
500g marzipan

18 servings

8" cake

8 dl whipped cream  
2 dl. sugar  
1 tsp. vanilla + 1 vanilla bean  
300g apricot jam  
6 dl. orange juice  
800g marzipan

30 servings

30x20cm cake

14 dl whipped cream  
3 dl. sugar  
2 tsp. vanilla + 1 vanilla bean  
500g apricot jam  
10 dl. orange juice  
1500g marzipan

With marzipan measurements you might need to get 20% extra as you don't want too little. How thick you roll it will do on your necessary measurements. What is left over you could use for decorations anyways.

Preparation time: 20 minutes Mixer time: 4-5 minutes

## Directions

- ☞ Add heavy cream, sugar and vanilla to a mixer bowl and whip everything until the cream is stiff.
- ☞ With a bread knife cut the sponge into three layers about 1-1,5cm each. Begin at the bottom.
- ☞ Place the cake on the plate or stand you're serving the cake on. Turn over the two top layers and leave on the kitchen counter.
- ☞ I recommend using a palette knife for the next steps.
- ☞ Sprinkle orange juice on the bottom layer of the sponge.
- ☞ Add half of jam and smear this out.
- ☞ Add two scoops of heavy cream
- ☞ Smear the cream out, but it's not too important that you get it all over the edge.
- ☞ Add the next layer on top of the cake
- ☞ Repeat steps from previous layer.
- ☞ Add top layer, with bottom side up. Add orange juice, and 4-5 scoops of whipped cream.
- ☞ Take some cream from the top and begin covering the sides. Try to cover all the brown spots, but marzipan will cover the smaller ones.
- ☞ Finally smear the cream out on top. Try to get it flat and even. Make sure to get the edges as well
- ☞ Now you need to make the marzipan layer. Use a rolling pin, to roll it out.
- ☞ Add a little flour, to make it easier to work with. Fix holes and "dried out" edges while working.
- ☞ When it's about 5mm thick. Lay marzipan carefully over the cake.
- ☞ Carefully push down the sides while you make sure it doesn't bunch up or get uneven around.
- ☞ A little bit flour on your hands makes the job easier.
- ☞ Cut off the edge at the bottom with a pizza cutter.
- ☞ Now it's ready to be decorated!! Place in a cold place until you are ready for this.

\* Note that uncovered marzipan in the fridge might sweat after some time. Cover it with a box or something else.





## Measurements

### Filling with cream top

8 servings  
6" cake

7 dl whipped cream  
1 dl. sugar  
1 tsp. vanilla + 1 vanilla bean  
150g apricot jam  
3 dl. orange juice

18 servings  
8" cake

11 dl whipped cream  
2 dl. sugar  
1 tsp. vanilla + 1 vanilla bean  
300g apricot jam  
6 dl. orange juice

30 servings  
30x20cm cake

18 dl whipped cream  
3 dl. sugar  
2 tsp. vanilla + 1 vanilla bean  
500g apricot jam  
10 dl. orange juice

A large piping bag with a large star decoration tool is recommended.

Preparation time: 20 minutes Mixer time: 4-5 minutes

## Directions

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- ➡ With a bread knife cut the sponge into three layers about 1-1,5cm each. Begin at the bottom.
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- ➡ Add two scoops of heavy cream
- ➡ Smear the cream out, but it's not too important that you get it all over the edge.
- ➡ Add the next layer on top of the cake
- ➡ Repeat steps from previous layer.
- ➡ Add top layer, with bottom side up. Add orange juice, and 4-5 scoops of whipped cream.
- ➡ Take some cream from the top and begin covering the sides.
- ➡ Now you need to fill a piping bag with cream, use a large star decorating tool to give your piping a nice texture.
- ➡ You should pipe around the edge first. Short vertical strips one next to the other all around the cake.
- ➡ On top I would create small tips around the edge, and then create a nice pattern that I like.
- ➡ Some would add fresh fruit or berries on top of the cake.





## Decorating Marzipan Top

### Chocolate

It is normal with a marzipan cake with a border around the cake edge, and write the persons name, or just "Happy Birthday".

I would use a chocolate type from the worldwide known producer Callebaut. But a chocolate with cocoa content of 50-55% is the right flavor. Make sure it fits the usage as decoartion chocolate.

Chocolate would need to be melted and tempered, I reccomend get a small machine that does this for you. It is possible to use a pot with warm water, but look for guides on this still.



### Marzipan Leafs

We would normally have marzipan roses and leafs on a cake like this.

Use green marzipan (or color leftovers from the top)

Roll out your marzipan to about 5mm thickness.

Use a small knife to cut out leaf like pieces.

Use the backend or your knife blade to create leaf pattern. You could use flat leafes, but personally I like to shape them some, before I add them to the cake. It gives more depth and would look a little nicer.

For autumn occation I would brush leafs with cocoa powder to create a more browned look.





## Marzipan Roses

Rose decorations are simple to make yourself, and why not learn this.

With this you'd need colored marzipan, a teaspoon, and a palette knife.

I recommend clearing your kitchen counter. It should be clean and dry.

If you have a food coloring spray, this would be an alternative to colored marzipan. It could also shade your roses.



First you would need to make a bunch of round marzipan balls for your rose. Here you'd need about 7 balls for a rose. 2 small, and 5 that is a little larger. Small size would be similar to a large marble.

Place the balls with a good distance apart from each other, and flatten them with the inside of your hand. Just simply press it down.

Use the back of the spoon to gently widen the flattened ball of marzipan. Try not to make edges rough, but they should be fairly thin with about 80% of the surface. This means the back should be somehow thickest part.

Use the palette knife to get them off the counter, and start with the smallest. Curl this together, and lay leaf after leaf around this piece. 6 or 7 leaves is enough to create one rose. You would see that you need to cut off some marzipan to the bottom of the rose.

I would always finish the rose with gently give the edges a tiny fold some places. Use a real rose to copy from and make sure no rose is looking the same. Variety is nature's beauty and is also what would make your decoration really nice.

## Decoration gel

I finish with decoration gel from a piping bag.

Push out some gel around with the border into half hearts. With this technique you'd push out gel and then gently push down the piping bag and drag in towards you.

You could create a heart-like shape by doing two of these next to each other.

I use this gel under the rose and leaf decorations. This will make it stay in place if you move the cake.





## Decorating Cream Top

### Cream topping

Before starting to pipe cream make sure your cake is on the plate you are serving or a paper sheet that makes it easy to move to where you want to serve the cake.

I recommend using a large piping bag, as there would be needed to use a lot of whipped cream for this. It just gives you more work if you need to refill and might give you an inconsistency that doesn't look as nice.

I would use a large star piping tool for texture.

Start by piping the edges. Start a line from bottom and up. Keep doing this all the way around, make sure to keep them tight as we don't want to show the sponge at all.

On top I would make tips around the edge, this would make the edge look really nice.

It is now up to you how you wish to decorate the top.  
With border, fruits, berries, marzipan roses, marzipan leaves. Maybe you'd buy a child's toy figure.



### Half marzipan/ half cream topping

You could either cover it all with marzipan, and decorate the top with cream like picture below. You could also use the cream around the edge, with marzipan top.

The complete look of the cake is now up to you. These are the most common ways to make a traditional birthday cake in Norway.

It looks harder than it is. It allows your creative side come out and worst case the cake looks terrible but tastes delicious. Be careful wiht leftovers in the fridge, there is rumors that elephants and elfs visits and eat the cake when you least expect it.

