



Grandma's Success Cake

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 cakes 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.

Servings: 15-20 pieces

Directions

Preparation time: 15 minutes

Baking time: 30 minutes

Total time: 4 hours

Baking Temperature:

150o Celcius

300o Fahrenheit

Measurements

4 egg whites

110g almonds

40g walnuts

150g powderes sugar

2 tsp. baking powder

2 tbsp. white flour

- 👉 Chop first nuts using a knife or a food processor
- 👉 Add egg whites
- 👉 Add almonds and walnuts
- 👉 Add baking powder
- 👉 Add white flour (for gluten free dont add the flour)
- 👉 Add powdered sugar
- 👉 Mix it for 2 minutes
- 👉 Spread batter to a 24-28cm spring cake form
- 👉 Bake in the oven for 30 minutes
- 👉 Cool down
- 👉 Top with Yellow Cream and sprinkles
- 👉 Leave cake in fridge until serving, or you could freeze it and serve the day it's needed.



Yellow Cream

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!

Directions

Preparation time: 15 minutes

Cooling time: 180 minutes

Measurements

4 egg yolks
1 dl. heavy cream
100g sugar
1 tsp. vanilla
100g room tempered butter

- ☞ Add egg yolks to a fitting casserole
- ☞ Add heavy cream
- ☞ Add sugar
- ☞ Add vanilla
- ☞ Slowly heat up while stirring constantly.
- ☞ When it starts to boil, turn off the heat and keep stirring for 3 minutes.
- ☞ Leave on counter to cool down for 3 hours
- ☞ Blend in room tempered butter and pour over the Grandma's Success Cake