



## (TWO) The Worlds Best

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 cake. Seriously it is that good! Also known as "Kvæfjordkake" in Norway.

Servings: 24 pieces

Preparation time:  
**60 minutes**

Baking time: **30 minutes**

**Total time: 2 hours**

Baking Temperature:  
**180o Celcius**  
**355o Fahrenheit**

### Measurements

300g butter  
300g sugar  
300g white flour  
2 tsp. baking powder  
100 eggs  
1 dl. whole milk  
350g sugar  
150g chopped almonds  
50g chopped walnuts  
Homemade Vanilla Cream  
5 dl. heavy 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 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
- 👉 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.



## Measurements

10 egg yolks  
4 tbsp. maizena (Corn flour)  
200g sugar  
6 dl. milk  
4 dl. heavy cream  
1 tsp. vanilla

## Directions

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