

Norwegian Birthday Cake

“Part 1: Sponge”

Servings	Preparation Time	Mixer Time	Baking Time	Oven Temperature
8+ People	5 minutes	23 minutes	45-50 Minutes	170/340 Celsius/Fahrenheit

A Norwegian birthday cake is an amazing cake. Normally we would order one from a bakery, but I will show you how easy it could be made. I will show you some parts that would take a little training to master, but then you would have to try it many times. This is the part where we'll make the sponge part. It takes a few ingredients, and about 1 hour to make.



Ingredients

European Measurements	US Measurements
4 eggs	4 eggs
2 dl. sugar	1 cup sugar
2 dl. white flour	1 cup white flour
1 tsp. baking powder	1 tsp. baking powder
6 eggs	6 eggs
3 dl. sugar	1 ½ cup sugar
3 dl. white flour	1 ½ cup white flour
2 tsp baking powder	2 tsp baking powder
10 eggs	10 eggs
5 dl. sugar	2 ½ cup sugar
5 dl. white flour	2 ½ cup white flour
3 tsp. baking powder	3 tsp. baking powder

Red = 8 servings - Green = 18 servings - Blue = 30 servings

Directions

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

Tips

- Normally I make this sponge a day or two before, and freeze it. When frozen it is very easy to work with when you are going to decorate the cake.