



## (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.

