



# NORWEGIAN Rhubarb Almond Cake

## Ingredients:

- 10 Tablespoons butter at room temperature
- $\frac{3}{4}$  cup sugar
- 2 eggs at room temperature (put them in a bowl of warm water)
- 1  $\frac{1}{2}$  cups flour
- 1  $\frac{1}{2}$  teaspoons baking powder
- $\frac{1}{2}$  cup whole milk or cream
- 1  $\frac{1}{2}$  teaspoons pure almond extract
- 2 cups chopped rhubarb
- 3 Tablespoons raw sugar
- 3 Tablespoon (or more!) sliced almonds

## Directions:

- Preheat your oven to 350 degrees.
- Grease a 9" springform pan.
- Cream the butter and sugar together for at least 2 minutes (I used a timer). Add in the eggs, one at a time, beating well after each addition.
- Stir in the flour and baking powder and then add in the milk or cream and almond extract. Stir in  $\frac{1}{2}$  cup of the rhubarb.
- Gently spread your dough into the pan, making sure the top is relatively even.
- Sprinkle the remaining rhubarb over the top and gently press into the batter. Sprinkle the raw sugar over the top and lastly, the almonds.
- Bake for 35-40 minutes or until the top is very lightly browned. Let the cake cool for 15 minutes before you release it from the pan.

