

Scandinavian almond Cake

1 1/4 C. Sugar
1 egg
1 1/2 tsp. almond extract
2/3 c. milk
1 1/4 c. flour
1/2 tsp baking powder
1/2 c. butter, melted

Preheat oven to 350 degrees. Spray pan with cooking spray/Pam and flour pan.
Beat sugar, egg, extract and milk well. Add flour and baking powder. Add butter.
Bake for 40-50 minutes. Edges must be golden brown.
Cool in pan overnight before removing. Cake will break if removed too soon.
Sprinkle with confectioners sugar.

This cake can be made in a loaf pan as well as a scandinavian cake pan.