

Lingonberry Cake

For the Cake:

Scant 2 cups flour
2/3 cup sugar
1 Tbsp. baking powder
Scant 2/3 cup unsalted butter
1 egg
3/4 cup lingonberry preserves

For the Streusel Topping:

2/3 cup oatmeal
3 Tbsp. butter
1/2 cup sugar
1 tsp. vanilla sugar (or 1/2 tsp. vanilla extract)

Preheat the oven to 400°F. Combine flour, sugar, and baking powder then cut in the butter with pastry blender. Add the egg and mix well. Spread into a greased 8" x 12" pan.

Spread the preserves over the batter. Mix streusel topping together using a pastry cutter or two knives and sprinkle over lingonberry preserves.

Bake 25-30 minutes, until golden. Cool in the pan



Open-faced Salmon Sandwiches

Ron Naversen

Start with rye crackers or rye toast

Spread an equal mix of sour cream and cream cheese spread mixed with dill on bread

Add slim slices of cucumber to the spread

Layer with smoked salmon slices

Add a half teaspoon of honey mustard

Garnish with lemon zest and finely chopped parsley