

Danish Dream Cake (DROMMEKAGE)

Nordic Food Living (website)



Servings: 16

1. **CAKE:** Whisk eggs and sugar until light and fluffy.
2. Melt butter in a saucepan, then add milk to the butter. Add to the bowl of eggs and sugar. Add liquid vanilla, if using.
3. In a separate bowl mix the AP flour, vanilla sugar (if using) and baking powder. Mix with a whisk, then add it to the egg mixture and whisk to a smooth batter.
4. Preheat oven to 400°F. Grease a 10x14" glass baking dish with butter (or line it with parchment).
5. Pour the cake batter into the dish and smooth it out to the corners. Bake for about 20 minutes.
6. **TOPPING:** About 5 minutes before the cake is done, melt butter in a saucepan. Add milk and brown sugar and let it boil for about a minute.
7. Add coconut flakes and mix well.
8. Remove cake from oven and pour topping mixture evenly over the cake, using a knife to spread it evenly.
8. **RETURN TO OVEN** and bake another 10 minutes. Remove and allow to cool. Cut into squares to serve.

CAKE:

- 9 ounces AP flour
- 9 ounces sugar
- 2 ounces unsalted butter
- 3 large eggs
- 3/4 cup milk
- 2 teaspoons baking powder
- 1 teaspoon vanilla sugar, or vanilla (liquid)

TOPPING:

- 4 1/2 ounces unsalted butter
- 1/4 cup milk
- 7 ounces light brown sugar
- 3 1/2 ounces coconut flakes, unsweetened

Per Serving (excluding unknown items): 302 Calories; 13g Fat (37.9% calories from fat); 4g Protein; 44g Carbohydrate; 1g Dietary Fiber; 67mg Cholesterol; 104mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com