

• INGEBRETSEN'S FAMILY RECIPES •

GLÖGG CAKE & QUICK BISCOTTI

FIRST, THE CAKE:

PREHEAT THE OVEN TO 350 DEGREES.

SPRAY THE ALMOND CAKE BAKING PAN WITH BAKER'S JOY.

IN A MIXING BOWL, BEAT TOGETHER:

1 ¼ CUPS SUGAR

1 EGG

2/3 CUP BOTTLED GLOGG MIX

ADD:

1 ¾ CUPS ALL-PURPOSE FLOUR

½ TEASPOON BAKING POWDER

1 STICK (1/2 CUP) MELTED BUTTER.

MIX THOROUGHLY. POUR THE MIXTURE INTO THE PAN. BAKE FOR 55 TO 60 MINUTES. TEST THE MIDDLE OF THE CAKE WITH A TOOTHPICK. IF THE TOOTHPICK COMES OUT CLEAN AND THE EDGES ARE GOLDEN BROWN, THE CAKE IS DONE.

COOL IN THE PAN FOR 10 MINUTES.

TURN OUT ON A COOLING RACK.

IF YOU WANT TO SERVE THIS AS A CAKE, SPRINKLE WITH POWDERED SUGAR.

NOW, THE QUICK BISCOTTI:

LET THE CAKE COOL COMPLETELY. SLICE IT ALONG THE RIDGES. HEAT THE OVEN TO 250 DEGREES. COVER A COOKIE SHEET WITH PARCHMENT AND PLACE THE CAKE SLICES ON IT.

AFTER 7 TO 10 MINUTES, TURN THE SLICES OVER. BAKE UNTIL YOU REACH THE DESIRED CRISPNESS. THE MORE MOISTURE THAT IS BAKED OUT OF THE CAKE SLICES, THE LONGER THEY WILL KEEP. THE CAKE-BISCOTTI ARE MORE FRAGILE THAN TRADITIONAL BISCOTTI. CAREFULLY LAYER THEM, LAYING FLAT, IN AN AIRTIGHT CONTAINER FOR STORAGE.

ADAPTED FROM BEYOND ALMOND BY ART AND VICKI SORENSON (2012)

Vær så god!

• FROM CARSTENS SMITH •