

**FYRSTE KAKE
(ALMOND CAKE)**

**1 ½ cups flour
¾ butter
1 dinner spoon of cream
½ cup sugar
1 yolk of an egg**

Filling:

**1 cup almonds blanched and well ground
1 cup icing sugar
4 egg whites
1 tsp almond extract**

Mix butter and sugar, then cream and egg yolk, then flour. Line greased tin with ¾ of this first mixture. Then beat egg whites (not stiff). Add icing sugar and nuts and a little almond extract. Put this on top of other in tin. With ¼ of first mixture, roll and cut strips. Place these on top. Bake at 350 for ½ hour (slightly brown on top).