



KLADDKAKA

(STICKY SWEDISH BROWNIE)

Serves: depends how greedy you are. Usually 4.

This cake is infamous in all of Sweden. Hailed as the serious rival to the Brownie, this cake is so gooey, so yummy, so difficult to stay away from. In fact, at the shop it has earned nicknames such as “the Crack Cake” and “Addiction Revisited and “Best thing I have ever eaten in the world, like, ever”. Imagine a cross between a brownie and a fondant: that’s the gooeyness you are looking for. The word “kladd” in Swedish means “sticky”.

For best result, use a really good cocoa and we do like to use Scandinavian flour for this... We feel it does make a difference. Never the less, using a flour from the UK can work too – just use one meant for baking.

You need:

- 100g unsalted butter
- 2 medium eggs
- 300g caster sugar
- 150g plain wheat flour
- 4 tablespoons of FAZER cocoa powder
- A pinch of salt
- 1 tablespoon of vanilla sugar (or vanilla extract)

Decoration

A dusting of icing sugar.

DAIM CREAM: Softly whip 500 ml whipping cream with a tsp of cocoa powder. Chop up 2 Dime/Daim bars and add to the mixture. Whip a bit more to integrate but take care not to over beat. Serve with the Kladdkaka.

This is how you do it

Melt the butter in the microwave or in the pan and leave to cool slightly while you do the rest.

Whisk egg and sugar until light, fluffy and pale.

Weigh out all dry ingredients and sift them into the egg and sugar mixture. Fold the mixture until incorporated. Lastly, add the melted butter and fold again until you are left with a smooth chocolate mixture.

Pour into a lined pan – this recipe fits a normal 20 x 30 cm pan. The cake will not rise, only puff up slightly during cooking but will fall back down again once take out of oven.

Put into a hot oven (180 degrees) for about 20 minutes. The exact time varies from oven to oven, so you must keep checking it towards the end. A perfect kladdkaka is soft in the middle – but not actually runny. The difference between a dry and too runny cake is a matter of a minute. The way to test it is to press down gently on the crust: if it take a bit of pressure to crack, it is done. If you hardly have to apply pressure, it needs a bit longer.

When you take it out, leave it in the tin to cool for at least half an hour. Serve cut into pieces with either whipped cream or DAIM cream. Also works very well in Sundaes, with fresh fruit... Do you need more excuses?

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SHOPPING LIST

Scandi Kitchen:

Vetemjöl (wheat flour), Fazer cocoa powder, vanilla sugar, 2 x Daim bars

Corner shop:

Butter, eggs, salt, caster sugar