



Icelandic “Happy Marriage” Cake

Simple crisp dessert cake filled with rhubarb jam

- 1/2 cup quick oats (not instant)
 - 1/2 cup all-purpose flour
 - 1/4 cup packed brown sugar
 - 1/4 cup granulated sugar
 - 1/2 teaspoon baking soda
 - 1/2 cup cold salted butter, cut into chunks
 - 1/2 cup fine chopped walnuts
 - 1 egg
 - 1 teaspoon vanilla
 - 3/4 cup rhubarb or rhubarb strawberry jam
- Serve with whipped cream as desired

Lightly grease about 9x12 inch Ruffled Heart Pie Dish or 9 inch to 10 inch pie dish.

Preheat oven to 400 degrees F.

In a mixing bowl, combine oats, flour, brown sugar, granulated sugar, and baking soda. Cut in the butter with mixer, pastry blender or with your hands until crumble mixture forms.

Remove 1/2 cup crumbs to small bowl, stir in chopped walnuts; set aside.

In small bowl, beat egg and vanilla. Remove; set aside 1 Tablespoon egg mixture. Mix remaining egg mixture into flour mixture in mixing bowl until combined. Spread mixture into bottom of heart shaped baking dish.

Mix jam with reserved tablespoon egg mixture; spread over crust in baking dish.; Sprinkle reserved walnut crumbs mixture over top of cake.

Bake in preheated 400-degree oven for 20 minutes or until crust is golden brown. Cover crust if it starts browning too quickly. Remove from oven.

Cool completely before slicing. Store leftovers in refrigerator.

Cut into serving portions or treat like a crisp dessert. Serve with dollop of whipped cream. Serves: about 4 to 6

Cook's Note: We found it hard to find the jam or raw rhubarb where we live but finally located some jam at a local organic store. Our jam was very thin so I think the baked product will vary depending on the consistency of the jam. I cut the recipe in half to reduce the fats and sugar in the original recipe and added walnuts for their Omega-3 goodness. Our dessert turned out like a cross between a crisp and cookie bar square. It tasted delicious and looked beautiful in the heart baking dish. The original recipe gives you a recipe to make the jam from fresh rhubarb, which is plentiful in Iceland.

If you want to make the original recipe, check out the link.

<https://www.heyiceland.is/blog/nanar/5160/a-taste-of-iceland-a-delicious-soup-and-desser>

About the Recipe:

The Icelandic Recipe Story: This is not a wedding cake but a traditional cake baked later at home. The oat crust filled rhubarb jam cake is one of

those recipes that is passed down from one family to another. It is believed that if a wife baked this for her husband, they would have a happy marriage, and the marriage like this cake just gets better with age. It sounds like a great recipe to make!