



Nordic Countries

Marzipan Filled Raspberry Cake Loaf

Used extensively in various pastries and cookies

1 (8 ounce) container marzipan paste
1/4 cup unsalted butter, room temperature
1/2 cup granulated sugar
1 cup ground almonds or almond flour
2 large eggs
1/4 teaspoon almond extract
1 cup all-purpose flour
1 teaspoon baking powder
2 Tablespoons hot water
1 (12 oz.) can raspberry pastry filling
Topping: sliced almonds as desired

- Preheat oven to 350 degrees F. Butter and flour or parchment line 9-inch loaf pan.
- In a mixing bowl, cream the marzipan paste with butter and granulated sugar.

- Mix in the almond flour.
- In a small bowl, beat eggs with almond extract; add to the creamed mixture.
- In a medium sized bowl, mix flour and baking powder and stir into butter mixture only until combined. Spoon the batter into the loaf pan; bake in preheated oven for 30 to 35 minutes. Do not overbake.
- Stir hot water and pastry filling together. Spoon and brush over the top of warm cake and sides. Sprinkle sliced almonds over the top of the loaf.
- Cool completely before cutting into slices or squares. Yield: one 9-inch loaf pan.

Cook's Note: If marzipan isn't available, try using almond paste. The result will be a higher cake with a softer almond filling.

Recipe inspired by: Solko and Company, <https://www.solofoods.com/>

About the Recipe: Do you love the nutty flavor of almonds? If you do, this recipe will make you really happy. It bakes forming a cake-like crust with a sweet marzipan filling. A bright-flavored raspberry preserve-like topping is spread over the top and the sides. As expected, sliced almonds add the finishing touch sprinkled over the top. You can cut the cake into larger slices or serve it as small squares. The rich marzipan filling and sweet raspberry spread makes this a special occasion dessert.

Where are the Nordic countries?

The Nordic countries (also known as the Nordics or Norden; lit. 'the North') are a geographical and cultural region in Northern Europe and the North Atlantic. It includes the sovereign states of Denmark, Finland, Iceland, Norway, and Sweden; the autonomous territories of the Faroe Islands and Greenland; and the autonomous region of Åland Islands.

What Nordic countries love almond paste?

Almond paste is used in pastries, cakes, and cookies in many Nordic countries. In Sweden, they love to use it in biscuits, muffins, and buns. In Denmark, it is the filling in the Danish traditional pastry *Kringle*. Chocolate pralines and Shove pastry in Finland are filled with almond paste. It is the ingredient used in sweets to celebrate many special holidays like Easter or Christmas.

For More Information See:

https://en.wikipedia.org/wiki/Nordic_countries

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