Toscakakku (Tosca Cake)

Cake:
- 2 large eggs
- 1 cup sugar
- 1/2 teaspoon almond extract*
- 1 cup flour
- 1 1/2 teaspoons baking powder
- 1/2 cup butter or margarine (1 stick), melted and cooled
- 1/4 cup milk

Preheat oven to 325 F.

Butter and flour a 9 inch round cake pan with removable bottom.**

Beat the eggs and sugar together until light and lemon colored. Beat in the almond extract.

Sift the flour and the baking powder together and fold into the eggs, alternating with the melted butter and milk.

Pour the batter into the prepared pan and bake for 30 minutes, or until a cake tester inserted in the middle of the cake comes out clean.

Topping: (prepare while cake is baking)
- 4 tablespoons butter or margarine
- 1/4 cup sugar
- 1 tablespoon milk
- 1 tablespoon flour
- 1/4 cup sliced almonds

In a saucepan, melt the butter and add the sugar, milk, flour and sliced almonds. Mix well and cook stirring over medium heat until the mixture bubbles. Remove from heat.

Spread cake with the topping, increase the heat of the oven to 375 and return cake to the oven for 10 minutes or until topping is bubbling and golden brown.

Notes:

*This recipe is also very good using vanilla extract instead of almond.

**I don't have a cake pan with a removable bottom, so I use a regular cake pan. Just trace around your pan on a piece of parchment or wax paper and cut it to fit in the bottom. After the cake is cooled, go around the edges of the cake with a knife and flip it out of the pan onto a plate or piece of foil. Don't worry, the almond topping will stay attached to the cake.

Recipe from: *The Best of Finnish Cooking* by Taimi Previdi, p. 197.