

# Scandinavian Princess Cake

Yield: 10 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/norwegian-princess-cake-recipe>

## Ingredients:

- vegetable oil cooking spray
- 1 1/4 cups cake flour not self-rising, sifted
- 6 tablespoons almond flour toasted
- 1/2 teaspoon salt
- 6 large eggs
- 4 large egg yolks
- 1 cup granulated sugar
- 4 ounces butter 1 stick, melted
- 2 cups whole milk
- 1/2 vanilla bean split and scraped, pod reserved for another use
- pinch salt
- 1/2 cup granulated sugar
- 3 large egg yolks
- 1/4 cup cornstarch
- 1/2 ounce butter 1 tablespoon, cold
- 1/4 cup granulated sugar
- 1/4 cup water
- 1/4 cup armagnac optional
- 1/2 cup seedless raspberry jam
- 3 cups heavy cream
- 2 packages marzipan 7 ounces each
- food coloring Royal blue gel-paste, for decorating
- confectioners sugar for dusting

## Nutrition:

1. Calories: 750 calories
2. Carbohydrate: 59 grams
3. Cholesterol: 425 milligrams
4. Fat: 52 grams

5. Fiber: 1 grams
  6. Protein: 11 grams
  7. SaturatedFat: 30 grams
  8. Sodium: 370 milligrams
  9. Sugar: 39 grams
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