

Scandinavian Strawberry Cream Cake

Yield: 12 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/scandinavian-cream-cake-recipe>

Ingredients:

- 1 pound strawberries quartered
- 1/4 cup granulated sugar
- 1 pinch fine salt
- 1/2 cup unsalted butter
- 1/4 cup milk
- 1 cup all purpose flour
- 1/2 cup almond flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon fine salt
- 3 large eggs
- 3/4 cup granulated sugar
- 1 teaspoon vanilla
- 2 egg yolks
- 1 1/2 tablespoons unsalted butter
- 1 tablespoon cornstarch
- 1 cup half and half
- 2 tablespoons sugar
- 1 teaspoon vanilla extract
- 1 pinch fine salt
- 1 cup heavy whipping cream
- 2 tablespoons granulated sugar
- 1 teaspoon vanilla extract
- 2 cups strawberries halved if small or quartered if large
- 3 whole strawberries for garnish, optional

Nutrition:

1. Calories: 380 calories

2. Carbohydrate: 38 grams
 3. Cholesterol: 145 milligrams
 4. Fat: 23 grams
 5. Fiber: 2 grams
 6. Protein: 6 grams
 7. SaturatedFat: 13 grams
 8. Sodium: 250 milligrams
 9. Sugar: 25 grams
-

Thank you for visiting our website. Hope you enjoy Scandinavian Strawberry Cream Cake above. You can see more 16 scandinavian cream cake recipe Delight in these amazing recipes! to get more great cooking ideas.