

Toscakaka (Swedish Caramel Almond Vanilla Cake)

Yield: 4 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/swedish-caramel-recipe>

Ingredients:

- 5 1/16 tablespoons buttermilk 1/4 cup + 1tbsp, or 75ml whole milk with 1/2 tsp lemon juice mixed in, or 75ml yoghurt
- 5 1/4 tablespoons unsalted butter 1/4 cup + 1tbsp
- 3 eggs
- 1 1/4 cups caster sugar
- 1 teaspoon vanilla extract
- 1 1/4 cups plain flour
- 1 teaspoon baking powder
- 1/4 teaspoon fine sea salt
- 1 5/8 cups flaked almonds 1 + 3/4 cups
- 9/16 cup unsalted butter
- 5/8 cup light brown sugar
- 3 3/8 tablespoons whole milk 1/8 cup + 1tbsp + 1tsp
- 1/2 teaspoon vanilla extract
- 1 teaspoon fine sea salt

Nutrition:

1. Calories: 1050 calories
2. Carbohydrate: 107 grams
3. Cholesterol: 270 milligrams
4. Fat: 64 grams
5. Fiber: 6 grams
6. Protein: 18 grams
7. SaturatedFat: 29 grams
8. Sodium: 960 milligrams
9. Sugar: 71 grams

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