

Danish Dream Cake

Drømmekage

Yield: 13 min
Total Time: 30 min

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

Ingredients:

- 2 1/16 cups caster sugar
- 3 eggs room temperature
- 2 teaspoons vanilla bean paste
- 6 11/16 tablespoons butter melted and cooled
- 1 7/8 cups cake flour
- 2 teaspoons baking powder
- 1 pinch salt
- buttermilk 180ml/6flozs.
- 1 7/8 cups brown sugar
- 2/3 cup butter
- cream 80ml/2.7flozs., or milk
- 1/3 teaspoon salt
- 1 7/8 cups desiccated coconut
- 1 cup flour replace 2 tablespoons regular all purpose flour with cornflour/fine cornstarch

Nutrition:

1. Calories: 490 calories
2. Carbohydrate: 66 grams
3. Cholesterol: 90 milligrams
4. Fat: 24 grams
5. Fiber: 3 grams
6. Protein: 5 grams
7. SaturatedFat: 17 grams
8. Sodium: 300 milligrams
9. Sugar: 40 grams

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