

Swedish Flop

Shauna Sever - Oak Park, IL

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Servings: 12

*1 package (1/4 ounce)
quick-rise yeast
2/3 cup warm whole milk
(110 to 115 degrees)
4 tablespoons unsalted
butter
1/4 cup sugar
2 large eggs, room
temperature
2 teaspoons grated lemon
zest
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon fine sea salt
STREUSEL
3/4 cup all-purpose flour
1/3 cup packed light brown
sugar
1/8 teaspoon fine sea salt
5 tablespoons unsalted
butter, room temperature
ERMINE FROSTING
1/4 cup all-purpose flour
1 cup whole milk
1 cup sugar
1/4 teaspoon fine sea salt
1 cup unsalted butter, room
temperature
1 teaspoon vanilla extract
1/4 teaspoon almond
extract
1/2 cup rhubarb or
raspberry jam
1/4 cup confectioner's sugar*

Preparation Time: 48 minutes

Bake Time: 30 minutes

In a large bowl, combine the yeast and milk. Let stand for 5 minutes. Whisk in the butter, sugar, eggs, zest and vanilla. Beat in the flour and salt until shiny, 3 to 4 minutes (the batter will be very loose and sticky). Place in a greased bowl. Lightly sprinkle the surface with additional flour. Cover and let rise in a warm place until doubled, about one hour.

Lightly grease a 13x9-inch baking pan. Line the pan with parchment paper, letting the ends extend up the sides. Transfer the dough to the prepared pan. Cover and let rise until doubled, about 45 minutes.

Preheat the oven to 350 degrees.

For the streusel: In a bowl, combine the flour, brown sugar and salt. Add the butter and mix until coarse crumbs form. Refrigerate.

Sprinkle the streusel evenly over the dough. Bake on the center rack until the edges start to brown, about 30 minutes. Cool in the pan on a wire rack.

For the frosting: In a large saucepan, whisk the flour, milk, sugar and salt. Cook over medium heat, whisking constantly, until the mixture thickens, about 1 minute. Remove and let cool completely. Whisk the butter and extracts on high speed until fluffy, about 2 minutes. Add the cooled flour mixture. Beat until fluffy and mousseliike, about 5 minutes.

Remove the cake from the pan. Using a serrated knife, cut 1/4 inch off the outside edges.

Slice the cake horizontally into two layers. Spread the frosting evenly over the bottom layer.

Top with jam. Replace the top of the cake. Dust with confectioner's sugar.

Per Serving (excluding unknown items): 464 Calories; 26g Fat (49.6% calories from fat); 5g Protein; 54g Carbohydrate; 1g Dietary Fiber; 103mg Cholesterol; 28mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 5 Fat; 2 Other Carbohydrates.