**Scandinavian Almond Cake**

Beat together:

1-1/4 cups sugar

1-1/2 tsp almond extract

1 egg

2/3 cup milk

Add and mix carefully:

1-1/4 cups flour

1/2 tsp baking powder

Add and mix until smooth:

1 stick melted butter

Spray curved loaf pan\* and sprinkle sliced almonds in bottom of pan. Pour in batter. Bake at 350 degrees for 50 minutes until edges are golden brown. Allow to cool in pan before inverting and removing, otherwise it will break. Enjoy!

\*Curved loaf pans can be found in stores carrying a wider selection of baking pans and forms or online.