

# *Drommekage* *or* *Danish Dream Cake*

## Ingredients-

### **For Cake:**

- 300 g. sugar
- 4 eggs
- 1 tsp vanilla
- 280 g. AP Flour
- 1 Tbsp baking powder
- 3/4 cup milk
- 70 g. salted butter
- 1/4 tsp. salt

### **For Topping:**

- 134 g. butter
- 175 g. coconut flakes
- 264 g. brown sugar
- 1/3 c. milk

## Directions

1. Make the cake first by whipping the vanilla, sugar and eggs together very well. The mixture should be light and fluffy.
2. Sift the baking powder and salt into the flour and sift it all at least twice so that there is no clumping of the flour.
3. Turn the dry ingredients into the egg mixture and mix well.
4. Cut the butter into small slices and mix with the milk in a saucepan. Heat it until it is just before boiling and the butter is melting. Add to the dough and blend it in without over beating.
5. Put the batter into a rectangular cake pan. Make sure it is large enough to leave room at the top for the topping later. I used a 9x13 but it still overflowed, so bigger is better. Bake at 325 degrees F for 30 min. Then add the topping and bake 8 more minutes.

Danish Dream Cake



### **For the topping:**

- *In a medium saucepan, put the butter, milk and brown sugar. Melt all together and then add the coconut.*
- *Bring the mixture to a boil while stirring constantly.*
- *Remove from heat!*
- *Pour the mixture over the top of the hot cake. Turn the oven up to 375 degrees F. and bake for 6-8 more minutes.*
- *Allow the cake to serve slightly before serving, but it is delicious to eat warm or cold!*