Apple-almond cake	1 liter
butter	150g

1. Melt.
2. Put aside to cool off.

bowl 1	1 liter
wheat flour	150g
baking soda	1 tsp
cardamom	1 tbsp
slivered almonds	100g

3. Mix thoroughly.
4. Chop coarsely.
5. Mix in.

bowl 2	1 1/2 liter
sugar	200g
lemon juice	1 tbsp
beaten eggs	3
culinary apples	2

6. Mix.
7. Add the melted butter.
8. Mix in.
9. Peel and cut into cubes (5 mm).
10. Mix in immediately.

11. Empty bowl 1 into bowl 2.
12. Mix together.
13. Pour dough into mold.
14. Bake for 90 minutes at 190°C.

NB! Be sure to use culinary apples, not snack apples.

You can grate the apples coarsely instead of cutting them into cubes, if you think that is easier.

Beer cake	3 liter
bowl 1	**3/4 liter**
egg	1
hvidtøl	330 ml
bowl 2	**2 liter**
wheat flour	500 g
dark brown sugar	400 g
ground cinnamon	1/2 tsp
ground cloves	1 tsp
ground ginger	1 tsp
baking soda	1 1/2 tsp
butter	

1. Crack and beat.
2. Pour in.
3. Mix thoroughly.
4. Empty bowl 1 into bowl 2 stirring.
5. Pour into baking molds.
6. Bake for 60 minutes at 175°C.
7. Cool down.
8. Serve sliced and buttered.

Serve sliced and buttered with cold butter. Wait until the cake has cooled down completely. It doesnt have as much flavor if you eat it warm.

If you are out of dark brown sugar, normal sugar can be used instead.

Hvidtøl is a dark, sweet, low-alcohol beer. It is an old danish beer style. It is more like a soft drink than what we nowadays understand by beer.