



## Norway Currant Cake

Preheat oven to 350F (175C)  
8-10 servings

Grease and flour a bundt pan

1/4 lb (1/2 cup) butter  
1 cup sugar  
3 eggs  
1 tsp baking powder  
1/2 cup currants  
2 cups flour  
1 cup milk or plain yogurt

Cream butter and sugar. Separate eggs and add yolks to batter. Beat until smooth. Sift flour and baking powder, add to mixture alternately with milk/yogurt. Fold in currants. Beat egg whites until stiff then fold into batter. Pour batter into pan and bake for one hour. Top will split. Toothpick should come out clean and top dry.