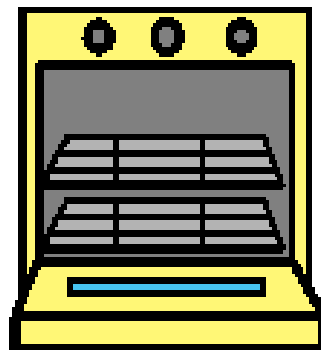
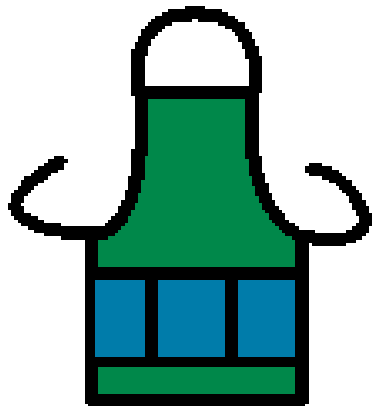


Möndlukaka



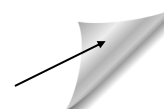


Þvoið hendur.

Setjið á ykkur svuntu.

Stillið ofninn á 200°C.

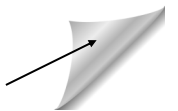
Fletta





Setjið 75 gr. af
smjöri í skál.

Fletta

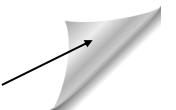


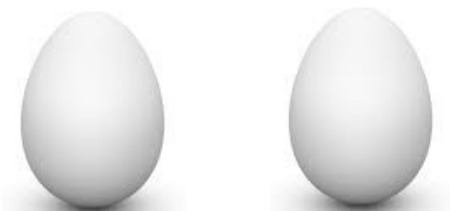


Setjið 1 dl af sykri í skálina.

Hrærið saman þar til létt og ljóst.

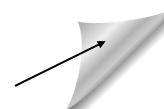
Fletta





Brjótið 2 egg og
setjið í skálina.
Hrærið vel saman.

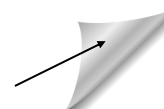
Fletta

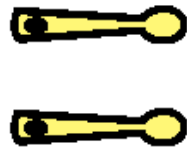




Setjið 2 og hálfan
dl af hveiti í
skálina.

Fletta





Setjið 2 teskeiðar
af lyftidufti í
skálina.

Fletta

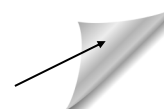




Setjið 1/2 teskeið af
salti í skálina.



Setjið 1 teskeið af
möndludropum í
skálina.

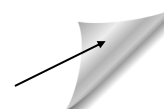


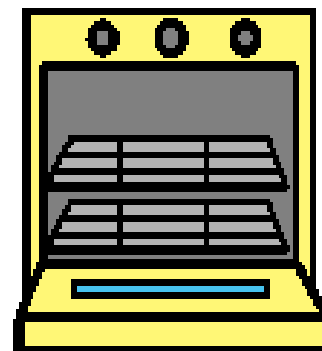


Setjið 1 dl af mjólk
í skálina.

Hrærið saman þar
til deigið er slétt
og kekkjalaust.

Fletta

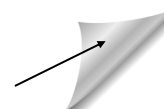




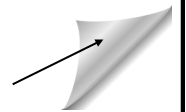
Smyrjið kökuform með smjöri og hellið deiginu í formið.

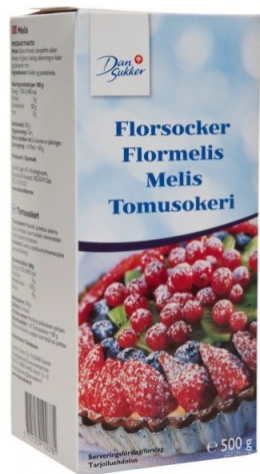
Bakið kökuna í 20 til 25 mínútur.

Fletta



Glassúr á möndluköku



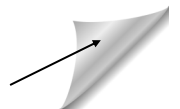


Setjið 3 dl af flórsykri í skál.



Setjið 1
matskeið af
heitu vatni í
skálina.

Fletta

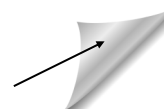


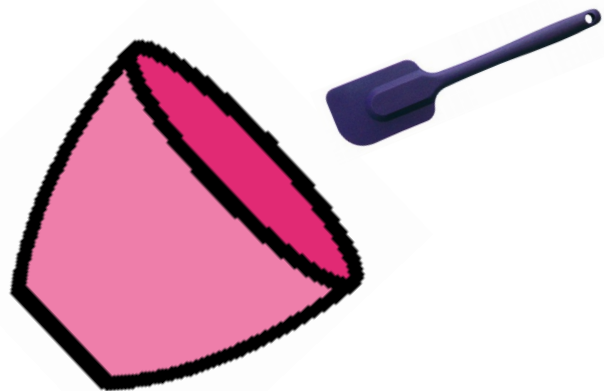


Setjið 1
matskeið af
Ribena safa í
skálina.

Hrærið vel
saman.

Fletta





Hellið
glassúrnum
yfir kökuna
þegar hún er
tilbúin.