



Melba Station Inn
- THE ENGLISH Bed & Breakfast Experience
in Sonoma Wine Country

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SWEDISH EGG CAKE WITH SEASONAL FRUITS

10 oz cake crumbs
7 oz of cream cheese (Philadelphia brand)
2 oz sugar
1 cup of half and half
4 eggs
1 teaspoon cinnamon
1 teaspoon vanilla essence

Preheat oven to 375 degrees

Blend together all ingredients except the cake crumbs
Place the cake crumbs in a mixing bowl and pour over the blended mixture
Leave to soak for 5/10 minutes
Pour into a really well greased ceramic flan dish 10-12 inch diameter

Bake for 30/40 minutes until golden brown.

Prepare fresh seasonal fruits according to availability and preference. Hint: use apple juice to avoid color deterioration in apple, pear, banana and other sensitive fruits.

Garnish plates artistically.

Remove cake and allow it to cool slightly. Cut wedge-shaped portions and serve one to a plate with a dusting of powdered sugar over the cake.