**[](http://www.google.com/imgres?um=1&hl=en&sa=N&rls=com.microsoft:en-us:IE-SearchBox&biw=1366&bih=557&tbm=isch&tbnid=TOgnjpHPtCtPgM:&imgrefurl=http://londoneats.wordpress.com/2011/04/30/boterkoek/&docid=5E5zWHs4y_Ym2M&imgurl=http://londoneats.files.wordpress.com/2011/04/boterkoek1.jpg&w=500&h=375&ei=-rkJT6mAOono0QGv-9mdAg&zoom=1)Boterkoek**—a Dutch cake that is hard on the outside and soft on the inside.  
1 1/3 cup butter  
2 cups sugar

1 tbsp almond extract

2 eggs, beaten (reserve 2 tsp)

3 cups flour

1 tsp baking powder

Preheat oven to 350

Grease 2 pie pans.

In a mixing bowl, mix together butter, sugar and almond extract.

Add beaten eggs except for the 2 tsp

Sift together flour and baking powder. Add to bowl, and mix with butter mixture.

Put dough in greased pie pans.

Mix the reserved egg with 2 tsp water and brush over dough. Place almond slices around the edge of cake.

Bake at 350 for 25-30 minutes.

This is a dense cake that should be soft on the inside and hard on the outside.