

Origin and development of the bread cake

Rye bread layer cake, also known as brødtort, can be traced back to 1754 and can be found in cookery books from that time.

It became particularly popular as part of the South Jutland coffee table that flourished in the 1870s and during World War I.

During German rule, the tradition was used as a 'loophole' in the law, where people could gather over coffee and cake as it was forbidden to serve alcohol at meetings.

Today, brødtorten is a recognised regional speciality in Southern Jutland.

Brødtort is a layer cake where the base is made from grated rye bread mixed with eggs, sugar, baking powder and nuts.

The layers are layered with whipped cream and often blackcurrant jam. The cake is typically decorated with more whipped cream, chopped nuts and/or grated chocolate.

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