**Cardamom Tea Cake**

**Kardemummakaka**

Sweden  One 13 x 9-inch (33 x 23 cm) cake

_The dessert is said to be to the dinner what the madrigal is to literature—it is the light poetry of the kitchen._

—George Ellwanger

**Step Two**

\[
\frac{1}{4}\text{ cup (55 g) unsalted butter} \\
1\frac{1}{4}\text{ cups (260 g) sugar}
\]

**Step Three**

\[
2\frac{1}{2}\text{ cups (350 g) unbleached white flour} \\
2\text{ teaspoons baking powder} \\
\frac{1}{2}\text{ teaspoon baking soda} \\
1\frac{1}{2}\text{ teaspoons ground cardamom} \\
\frac{1}{2}\text{ teaspoon salt}
\]

**Step Four**

\[
\frac{2}{3}\text{ cup (160 ml) buttermilk} \\
\frac{2}{3}\text{ cup (160 ml) water}
\]

**Step Five**

\[
1\text{ cup (210 g) sugar} \\
\frac{3}{4}\text{ cup (110 g) flour (3/4 cup)} \\
\frac{1}{2}\text{ cup (115 g) butter}
\]

Preheat the oven to 350°F (180°C). Butter and lightly flour a 13 x 9-inch (33 x 23 cm) pan.

1. Cream the butter and sugar thoroughly.
2. Mix the dry ingredients and sift over the butter-sugar mixture.
3. Mix the buttermilk with the water. Pour over the dry ingredients and mix just until blended. Spoon into the pan.
4. To prepare the streusel topping: Mix the sugar and flour together. Cut the butter into small pieces and work into the dry ingredients with your fingers or a pastry cutter until the mixture resembles coarse meal. Sprinkle evenly over the cake batter.
5. Bake 30 to 40 minutes.