



CARDAMOM TEA CAKE (KARDEMUMMAKAKA)

SWEDEN One 13 × 9-inch (33 × 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

1/4 cup (55 g) unsalted butter

2 1/2 cups (350 g) unbleached white flour

2 teaspoons baking powder

2/3 cup (160 ml) buttermilk

1 cup (210 g) sugar
3/4 cup (110 g) flour (3/4 cup)

STEP TWO

1 1/4 cups (260 g) sugar

STEP THREE

1/2 teaspoon baking soda

1 1/2 teaspoons ground cardamom

1/2 teaspoon salt

STEP FOUR

2/3 cup (160 ml) water

STEP FIVE

1/2 cup (115 g) butter

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

Cream the butter and sugar thoroughly.

Mix the dry ingredients and sift over the butter-sugar mixture.

Mix the buttermilk with the water. Pour over the dry ingredients and mix just until blended. Spoon into the pan.

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.

Bake 30 to 40 minutes.