

## Swedish Cardamom Coffee Cake

*Yield: 1 cake*

### **Ingredients:**

10 vanilla wafer cookies, crushed into crumbs

1  $\frac{3}{4}$  cups flour

1 teaspoon baking soda

1 cup sugar

$\frac{1}{2}$  cup unsalted butter

3 eggs

2 teaspoons ground cardamom

$\frac{1}{2}$  teaspoon ground cinnamon

$\frac{2}{3}$  cup sour cream

confectioners' sugar

### **DIRECTIONS**

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- Heat oven to 350°F.
- Grease a 9-inch tube or bundt pan with butter; dust with cookie crumbs, set aside.
- Combine flour and baking soda in a small bowl; set aside.
- Mix sugar and butter with an electric mixer until light and fluffy, about 3 minutes; add eggs, one at a time, beating after each addition, about 5 minutes total.
- Beat in cardamom and cinnamon; add flour mixture; beat until just combined; add sour cream, beat until smooth, about 1 minute.
- Pour batter into pan.
- Bake until a toothpick inserted in the center of the cake comes out clean, about 50 minutes.
- Let stand 5 minutes; turn out on a wire rack; cool completely.
- Dust with confectioners' sugar.

## Swedish Coffee Cake

*Serving: 12-16*

*Prep time: 15 min*

*Cook Time: 40 min*

### **Cake:**

- 4 ounces butter, softened (1 stick)
- 1 1/2 cups sugar
- 2 egg yolks
- 2 1/2 cups flour
- 3 teaspoons baking powder
- 1 dash salt
- 1 cup milk
- 1 teaspoon vanilla
- 1 lemon, juice and zest
- 2 egg whites, stiffly beaten

### **Crumb Topping:**

- 1 cup flour
- 3/4 cup light brown sugar
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 4 ounces butter, softened (1 stick)

### **DIRECTIONS**

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- **Step 1:** Preheat oven to 350 degrees Fahrenheit. Grease a 13x9 baking pan.
- **Step 2:** Cream together butter and sugar, add egg yolks gradually.
- **Step 3:** Sift the flour, baking powder and salt into the batter. Stir.
- **Step 4:** Add milk, vanilla, lemon juice and lemon rind. Stir.
- **Step 5:** Beat egg whites until stiff. Fold into batter.
- **Step 6:** Pour into 13x9 baking pan. Top with crumb topping and bake for 30-40 minutes or until tester comes out clean.
- **Step 7:** Crumb topping: Mix dry ingredients together. Cut in the butter with a pastry blender or the back of a fork until it resembles crumbs. Scatter crumbs over unbaked cake.

## **“Spicy” Cardamom Cake**

*Yields: 10-12 servings*

### **Ingredients:**

- 2 2/3 cups flour
- 1 tablespoon ground cardamom
- 2 teaspoons cinnamon
- 2 teaspoons cloves
- 2 teaspoons ginger
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup butter, softened
- 2 cups sugar
- 6 eggs
- 2 cups sour cream
- Confectioners sugar

### **DIRECTIONS**

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1. Sift flour with spices, baking soda and salt. Set aside.
2. In a large mixer bowl, cream the butter; gradually add the sugar and continue to cream until light and fluffy.
3. Add eggs one at a time, beating well after each
4. Stir the flour mixture into the creamed mixture, alternating with sour cream, blending well.
5. Spoon into a greased 3 – qt bundt pan and bake in a 325 degree oven for 1 hour or until done.
6. Cool pan on a wire rack for 10 minutes, then turn cake out of pan and cool completely.
7. Before serving, sprinkle with sifted confectioner’s sugar.

## Swedish Cinnamon Butterhorns (Kanelbullar)

These are crescent-shaped rolls that are filled with cinnamon and butter.

*Yields: 32 rolls*

### **Ingredients:**

1 ½ cups scalded milk  
½ cup butter  
3 eggs  
½ cup sugar  
½ teaspoon salt  
1 package yeast  
¼ cup warm water, 105 F to 115 F  
6 cups all-purpose flour

### **Filling:**

½ cup softened butter  
1 cup sugar  
1 tablespoon cinnamon

### **Glaze:**

1 egg  
2 tablespoons milk  
Pearl sugar or crushed sugar cubes

### **DIRECTIONS**

In a large bowl, combine mil and butter; stir until butter is melted. Beat in eggs, sugar and salt. In a small dish, dissolve the yeast in the warm water; let stand 5 minutes. Add to cooled milk mixture. Stir in flour, beating to make a smooth but thick batter. Cover and refrigerate 2 to 24 hours.

Divide dough into 4 parts. On floured surface roll each part out to make a 12-inch circle. Spread with softened butter. Mix cinnamon and sugar together and sprinkle over the dough evenly. Cut each circle into 8 wedges. Roll up each wedge, starting from the wide end, to make a crescent-shaped roll.

Cover baking sheet with parchment paper or lightly grease them. Place rolls on the prepared baking sheets. Let rise for 45 minutes until puffy. Beat the egg and mil together and brush rolls lightly with the mixture. Sprinkle with sugar. Preheat oven to 375 F. Bake 13-15 minutes until golden.