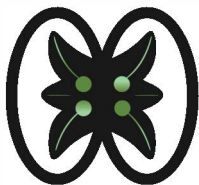


Swedish Cardamom Cake

with Lemon Butter Glaze

This simple, yet elegant coffee cake is a typical Swedish cake eaten at "fika" or tea time.



the Cake

VANILLA CAKE MIX

YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- $\frac{3}{4}$ cup mild extra-virgin olive oil (150g)
- $\frac{3}{4}$ cup buttermilk (180g)
- $\frac{3}{4}$ teaspoon ground cardamom
- 2 tablespoons juice and zest from a lemon
- 2 tablespoons superfine or castor sugar
- $\frac{1}{4}$ teaspoon ground cardamom
- Almond slices

Preheat oven to 325°F. Grease a 9x3-inch springform pan and line the bottom with parchment paper.

Mix sugar and $\frac{1}{4}$ teaspoon ground cardamom. Set aside.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the buttermilk, ground cardamom, lemon juice and zest and the vanilla cake mix. Beat on low speed for one minute until well combined.

Pour batter into prepared pan, sprinkle with cardamom sugar and almond slices and bake for 40-45 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.

the Glaze

YOU WILL NEED

- 1 tablespoon unsalted butter
- 2 tablespoons granulated sugar
- 1 tablespoon lemon juice

Microwave all ingredients for one minute or until sugar has melted.

Brush glaze on sides of hot cake.