

Scandinavian Cardamom Coffeecake

Ingredients:

10 Vanilla Wafer Cookies, crushed into crumbs

1¾ cups Flour

1 tsp Baking Soda

1 cup Sugar

1 stick (1/2 Cup) Unsalted Butter

3 Eggs

2 tsp Ground Cardamom

½ tsp Ground Cinnamon

¾ Cup Sour Cream

Confectioners' Sugar



Directions:

1. 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 small bowl; set aside.

2. Place sugar and butter in bowl of electric mixer; beat until light and fluffy, 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.

3. Bake until toothpick inserted in center of cake comes out clean, about 50 minutes. Let stand 5 minutes; turn out on a wire rack. Cool completely. Dust with confectioners' sugar.