ORANGE CARDAMOM SOUR CREAM CAKE

INGREDIENTS

CAKE-
130g unsalted butter, softened
200g castor sugar
grated zest of 1 orange and 1 lemon
½ teaspoon vanilla extract
2 large eggs
225g plain flour
1 teaspoon cardamom pods, finely grated and sieved
1 ½ teaspoons baking powder
½ teaspoon salt
200ml sour cream

SYRUP-
juice of 1 orange
juice of ½ lemon
3 tablespoon caster sugar
6 cardamom pods, cracked
1 cinnamon stick

METHOD

CAKE

1. Preheat oven to 170 degrees Celsius. Grease and line pan
2. Cream the butter and sugar until pale, then add citrus zests and vanilla extract. Beat in the eggs, one at a time. Leave
3. In another bowl, sift the flour and cardamom, salt and baking powder.
4. Add the flour mixture to batter and slowly add globs of sour cream, alternating
5. Mix well on low speed after slowly adding flour & sour cream in portions.
6. Once mixture in down, pour mixture into pan and bake for 50-60 minutes (IF FULL CAKE, 20 minutes if Patty Pans)
7. Cake will done when springy to touch and clean skewer tested.
SYRUP
1. Whilst cake is cooking, combine all syrup ingredients into a small saucepan and heat gently to dissolve sugar
2. Simmer for 2-3 minutes after sugar is dissolved. Strain and discard cardamom and cinnamon
3. When cake is cooked, pour even over cake(s) and place to cool before serving.