

CARDAMOM COFFEE CAKE (GLUTEN FREE)

ADAPTED FROM THE MOOSEWOOD COOKBOOK BY MOLLIE KATZEN

/ serves 16-18 /

Ingredients

1 LB (4 STICKS) BUTTER, SOFTENED (ROOM TEMPERATURE)

2 CUPS LIGHT BROWN SUGAR

4 EGGS (ROOM TEMPERATURE)

2 TSP VANILLA EXTRACT

3 CUPS BROWN RICE FLOUR (SIFTED)*

1 CUP COCONUT FLOUR (SIFTED)*

2 TSP XANTHAM GUM*

2 TSP BAKING POWDER

2 ½ TSP BAKING SODA

½ TSP SALT

1 TBS CARDAMOM

2 CUPS BUTTERMILK (OR SOUR CREAM OR YOGURT)

¼ CUP LIGHT BROWN SUGAR

1 TBS CINNAMON

½ CUP WALNUTS, FINELY CHOPPED (OPTIONAL)

PREHEAT OVEN TO 375°F. SPRAY A BUNDT PAN WITH CANOLA SPRAY.

STEP ONE In a LARGE mixing bowl, beat butter with 2 cups brown sugar until light and fluffy. Add eggs, one at a time, beating well after each. Stir in the vanilla.

STEP TWO Sift together the flour, baking powder, soda, salt, and cardamom in a separate bowl.

STEP THREE Add the flour mixture, 1/3 of it at a time, to the butter mixture, alternating with the buttermilk. Stir just enough to blend after each addition. Don't beat or otherwise over mix.

STEP FOUR Combine 1/4 cup brown sugar, cinnamon, and walnuts in a separate small bowl.



STEP FIVE Spoon approximately 1/3 of the batter into the prepared pan. Sprinkle with half the nut mixture, then add another third of the batter. Cover with remaining nut mixture, then top with remaining batter. Lightly spread into place.

STEP SIX Bake approximately 1-1/4 hours or until a knife inserted all the way in comes out clean. Allow to cool in the pan for 20 minutes, then invert onto a plate. Cool at least 30 minutes more before cutting into it.

** This could also be made non gluten free by using 4 cups of all-purpose flour instead of the brown rice flour, coconut flour, and xanthan gum.*

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