


Out and about

Lingonberry and cardamom cake



2 tsp baking soda
250 g plain flour
250 g brown sugar
2 tsp dried ginger
2 tsp cinnamon
2 tsp ground cloves
2 tsp cardamom
50 g puréed lingonberries (or similar berry)
2 eggs
200 ml cream
90 g melted butter

For the dish:

a knob of butter or margarine
breadcrumbs or semolina

Mix the baking soda into the flour. In a bowl, mix the flour, sugar and seasonings. Add the lingonberries, eggs, cream and the cooled butter. Quickly mix the ingredients until smooth.

Pour the filling into a greased, breaded quiche dish. Bake the cake at 175C for around 60–70 minutes. If you leave the cake to rest overnight, the taste will improve.

He locked the cellar door and ran into the kitchen.

Why? (Dishes like some with?) asked

Little My's Gingerbread

80 g granulated sugar

100 ml syrup

125 g butter

2 tsp cinnamon

2 tsp dried ginger

2 tsp grated orange peel

1 tsp ground cloves

1 tsp allspice

½ tsp salt

1 egg

1 tsp baking soda

200 g plain flour (or stone milled flour if available)

