Cardamom Crumb Cake

Dorie Greenspan, Baking: From My House to Yours



Another Dorie Greenspan winner, from her book: Baking: From My House to Yours

CRUMB TOPPING:

1/2 cup all-purpose flour

1/2 cup walnuts, coarsely chopped

1/3 cup sugar

1 tablespoon orange zest, finely grated

1/2 teaspoon instant coffee granules, preferably espresso, or cocoa

1/2 teaspoon ground cardamom

4 tablespoons unsalted butter, at room temperature

CAKE BATTER DRY INGREDIENTS:

2 cups all-purpose flour

2 teaspoons baking powder

1/4 teaspoon salt

1 1/4 teaspoons ground cardamom

1 teaspoon instant coffee granules, preferably espresso, or cocoa

2/3 cup sugar

CAKE BATTER WET INGREDIENTS

2 tablespoons orange zest, finely grated

8 tablespoons unsalted butter, melted and cooled

2 large eggs

1/2 cup whole milk

1/2 cup espresso coffee, cooled

1 1/2 teaspoons vanilla extract

Carolyn T's Blog - Tasting Spoons: http://tastingspoons.com

Servings: 9

This cake is best served warm the day it's baked. If you must make it ahead, freeze it. Defrost and reheat in a 350 degree oven for a few minutes to warm it. When I made this I discovered my jar of espresso powder had completely caked up. What to do? I substituted Dutch-process cocoa powder for the espresso powder called for in both the topping and the cake batter. It tasted just FINE, although not exactly true to the original recipe.

1. Preheat oven to 400 and arrange rack in center of oven. Butter an 8-inch square baking pan, dust the inside with flour and tap out the excess. Put the pan on a baking sheet.
2. CRUMBS: Put all the ingredients except butter in a bowl and toss them together with a spatula just to blend. Add the butter, in small little pieces, and using your fingers or spatula, mix everything together until you've got crumbs of different sizes. It's nice to have a few big pieces, so don't overdo it. Set the crumbs aside (up to 3 days ahead).
3. CAKE: Whisk together the flour, baking powder, salt, cardamom and espresso powder in a large bowl. Turn the dry ingredients out onto a sheet of waxed paper, and put the sugar and zest in the bowl. Rub them together with your fingers until the sugar is moist and the fragrance of orange strong, then return the dry ingredients to the bowl a nd whisk to blend.
4. Put the remaining ingredients in another bowl and whisk them to blend. Pour the wet ingredients over the dry and stir - DON'T BEAT - to mix. Stir ONLY until you've got an evenly moistened batter. Scrape the batter into the prepared pan and top with a thick, even layer of the crumbs. Pat the crumbs ever so gently into the top of the batter.
5. Bake for 30-35 minutes, or until the cake has risen (it will crown the pan), the crumbs are golden brown and a thin knife inserted into the center comes out clean.
6. Transfer to a rack to cool in the pan, before serving warm or at room temperature.
7. You can unmold the cake if you want to, but you'll lose some of the crumbs when you turn it over. I prefer to cut the cake in the pan, taking care not to nick the surface of the pan with my knife. Use a silicone spatula if possible.

Per Serving (excluding unknown items): 422 Calories; 21g Fat (44.6% calories from fat); 7g Protein; 52g Carbohydrate; 1g Dietary Fiber; 90mg Cholesterol; 195mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 4 Fat; 1 1/2 Other Carbohydrates.