

## Cardamom Syrup Cake Recipe

### Ingredients:

180 g butter, at room temperature  
1 1/2 cups (300 g) brown sugar, firmly packed  
3 eggs  
2 cups (300 g) self-raising flour, sifted  
1/2 cup (125 ml) milk

### Cardamom Syrup:

1 cup (220 g) castor sugar  
1 cup (250 ml) water  
2 teaspoons ground cardamom  
Black tea (optional), to serve

### Method:

Preheat oven to 180 degrees Celsius. Grease and line a round 22cm cake pan. Using an electric mixer, beat butter and brown sugar until light and fluffy. Beat in eggs, 1 at a time. Fold in flour, alternating with milk. Pour into prepared pan and bake for 45-50 minutes, until a skewer inserted into center comes out clean.

Meanwhile, make Cardamom Syrup by combining castor sugar and water in a small saucepan. Stir on low heat for 2-3 minutes, until sugar has dissolved. Add cardamom and simmer for 8-10 minutes, without stirring, until syrup has thickened slightly. Stand cake in pan for 5 minutes before turning out onto a serving plate. Pierce top several times with a skewer then gradually pour hot syrup over. Serve immediately with tea, if desired.

When making Cardamom Syrup, make sure sugar has completely dissolved before simmering and avoid stirring while simmering, otherwise mixture will crystallise.

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