

Cardamom sponge

Cardamom sponge layered with coffee mascarpone cream and topped with hazelnuts

For the sponge

- 200 gms caster sugar
- 200 gms unsalted butter
- 200 gms self raising flour
- 4 large eggs
- 1 tsp baking powder
- 2 tsp whole milk
- 1/4 tsp cardamom seeds

For the icing

- 250 gms mascarpone
- 4 tbsp caster sugar
- 300 ml double cream
- 2 tbsp coffee granules dissolved in 2 tbsp of boiling water
- 2 tbsp of finely chopped hazelnuts

Heat the oven to 180 C and line 2 x 8 inch cake tins with baking paper. In a pestle and mortar grind the cardamom seeds. Now take all the sponge ingredients into a large bowl with the cardamom powder and whisk for 2 mins. Once the mixture is ready, pour it into the prepared tins.

Bake the cakes for 25 to 30 mins until golden brown. Once ready leave to cool for few minutes.

While the cakes are cooling prepare the icing. Take the marscarpone and sugar in a large bowl and whisk till it is mixed well. Now add the cream and whisk till the cream holds its shape. Now add the coffee liquid into this and mix well.



Remove the cakes from the tins and cut them horizontally into 2. Place the 1st layer of cake on the cake stand and put 1/4th of the cream mixture over it. Spread it evenly and place the 2nd layer of cake followed by the cream. Repeat the same with all the 4 layers. Sprinkle some hazelnuts over the topmost layer of cream.



You can decorate this cake with any sort of homemade or shop-bought decorations. I made some chocolate patterns and placed them on top of the cake just before serving.

