

## GLUTEN-FREE CARDAMOM CAKE WITH ROSE FROSTING

adapted from [Joy the Baker Cookbook: 100 Simple and Comforting Recipes](#)

### **Cake Ingredients**

350 grams GF Flour:

150 gr potato flour

100 gr sweet rice flour

100 gr oatmeal flour

1 ¼ Tsp salt

2 ½ Tsp baking soda

1-½ Cup white sugar

12 Green cardamom pods,  
seeds removed & ground  
into fine powder

1 Tsp vanilla

3 large eggs, at room temperature

1-¼ Cup sour cream or yogurt

1-¼ Cup vegetable oil

4 oz. chopped pecans

1 Cup hot jasmine tea

### **Rose Frosting Ingredients**

3 Cup Confectioner's Sugar

1 Cup Butter

1 Tsp Vanilla Extract

2 Tsp Rose Water Flavor

1 Tsp cream

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### **Preparing to bake**

Preheat the oven to 350°F. Grease a 10" bundt pan with a neutral-tasting vegetable oil, then flour lightly with GF baking mix of flours used in cake. Pour 1 cup of boiling water over ½ C jasmine tea leaves to make a strong tea.

### **Flavoring the Sugar**

Stir the cardamom powder and vanilla into the sugar and allow to set for 15 minutes.

### **Combine dry ingredients**

Whisk together the flours, salt and baking soda, set aside.

### **Make the batter**

Cream sugar and eggs together until well combined. Add the sour cream and oil, stirring well.

Whisk the dry ingredients into the wet ingredients. If you're using a stand mixer here, let it run for a while. Remember — you don't have to worry about activating the gluten and thus making the cake tough!

Make sure the dry ingredients are fully incorporated into the wet ingredients. You shouldn't see any hint of flour.

Add the tea and stir until smooth. Pour the batter into the prepared pan.

### **Baking the cake**

Bake the cake until a toothpick inserted in the middle comes out clean and the top of the cake has an athletic jiggle to it, about 45 to 60 minutes.

Remove the cake pan from the oven and allow it to cool for at least 20 minutes. Carefully invert the bundt pan onto a wire rack and tap the bottom of the pan. The cake should slide out easily. Allow the cake to cool to room temperature, about 30 minutes.

### **Rose Frosting**

In a mixer, cream sugar & butter until well blended then mix another 3 minutes at high speed. Add vanilla, rose water & cream, mix for another minute. Add more cream if necessary for desired consistency.

Spread the frosting over the completely cooled cake.

*If desired, you can slice the cake into layers and add frosting between the layers before covering the outside of the cake.*

Place in refrigerator to set, this makes it easier to slice evenly.