

Recipe adapted from [Rachel Cotterill](#).



Kalaallit Kaagiat (Greenland Cake)

1/2 c sugar
1/2 c raisins
1/2 c butter
1 c boiling water
1/4 c lukewarm water
1 packet of quick rise active yeast (approx. 20 g)
3 to 3-1/2 c flour
1 T milk
1 T confectioner's sugar
1/4 t cardamom

Boil the water and add it to a bowl with the sugar, raisins and butter. Combine and stir until the butter melts. While the butter is melting, dissolve the yeast in 1/4 cup of lukewarm water. Add the yeast water to the bowl after the butter has melted and combine. Next incorporate the flour 1/2 cup at a time, using 3 to 3-1/2 cups, until the dough is slightly sticky. Cover and set the bowl aside in a draft-free space for an hour.

Preheat the oven to 400F. Punch down the dough and knead for several minutes on a lightly floured surface. When the dough is smooth and soft, arrange it in a round on a parchment lined baking sheet. Cover the dough again and let it sit for 30 minutes. When the dough has rested and risen, brush the top of the dough with the milk and bake it for 25 minutes, or until golden brown.

Let the bread cool. Finally, mix the confectioner's sugar with the cardamom and dust it over the cooled bread. Slice and serve.