



OLD WORLD WISCONSIN RECIPE

Kermakakku Finnisha

(Sour Cream Cake)

INGREDIENTS:

1/2 cup softened butter	1/2 tsp. cinnamon
1 cup sugar	1 tsp. cardamom
3 eggs	1 tsp. vanilla
1 3/4 cups flour	1 cup sour cream
1 tsp. baking soda	

DIRECTIONS:

- 1 Cream together butter and sugar. Beat in eggs. Add dry ingredients alternately with sour cream and vanilla.
- 2 Pour batter into a buttered loaf pan. Bake at 350 degrees for about 1 hour until done.

Finnish immigrants first came to Wisconsin in the 1890s and settled in primarily rural areas. Most settled in 13 counties in northern Wisconsin. Douglas, Iron, and Bayfield counties accounted for half of the state's total Finnish population.

* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.



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