

Armenian Orange Cake

2 cups brown sugar
2 cups sifted all-purpose flour
½ cup butter
½ teaspoon salt
½ teaspoon Spice Islands Ground Allspice
2 teaspoons grated orange peel
1 teaspoon soda
1 cup sour cream
1 egg
½ cup chopped nuts

Combine sugar, flour, butter, salt, Allspice, and orange peel in bowl. Blend until mixture is crumbly and completely blended. Spoon half this mixture into buttered 9-inch square pan. Stir soda into sour cream; mix into remaining crumbs along with egg. Pour batter over crumbs; sprinkle with chopped nuts. Bake 350°F. oven 40-45 min. until done. Serve warm with whipped cream or cool with ice cream.

