

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.

