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Armenian Nutmeg Cake

- 2 Cups brown sugar, firmly packed
- 2 Cups plain flour, sifted
- 1 Tsp baking powder
- 1 Pinch salt
- 1/2 Cup cold butter, roughly chopped
- 1 Tsp baking soda
- 1 Cup milk (or you can substitute sour cream)
- 1 Egg, lightly beaten
- 1 Tsp ground nutmeg
- 1/2 Cup walnuts or 1/2 cup pecans, chopped
- Ground cinnamon (optional)

- 1) Preheat oven to 350 degrees F.
- 2) Grease a 9 inch square pan, and line with baking paper if desired.
- 3) Combine flour, baking powder and salt, then rub in the butter until the mixture resembles fine breadcrumbs.
- 4) You can do this with the tips of your fingers or in your food processor.
- 5) Then add sugar, and combine.
- 6) Press half this mixture evenly over the base of the prepared cake pan, and reserve other half.
- 7) Dissolve baking soda in milk (or sour cream), add beaten egg and nutmeg, then add to reserved mixture.
- 8) Combine well.
- 9) Pour into pan and sprinkle nuts, and some cinnamon if desired, over top.
- 10) Bake in oven for 45 minutes to 60 minutes (start testing for doneness with a skewer after about 45 minutes).
- 11) Allow to stand for 10 minutes before turning onto a wire rack to cool.

Makes 12 Servings

