

Cardamom Spice cake

Measure	Ingredient
2 cup	Flour
1½ teaspoon	Ground cardamom
¼ teaspoon	Salt
2 teaspoon	Baking soda
1 cup	Butter at room temperature; (8 oz.)
1½ cup	Sugar
3	Eggs
1 cup	Sour cream

Oven on 325°F. Butter and flour a 10-inch Bundt pan. Sift together flour, cardamom, salt and baking soda, set aside. Cream butter and sugar well. Beat in eggs thoroughly. Alternatively add the flour in four even portions and the sour cream in three even portions to the butter mixture, mixing well after each addition. Pour batter into prepared pan, distributing evenly with a rubber spatula. Bake for around 45 to 50 minutes or until the cake pulls away from the sides of the pan and a toothpick come out clean from the center. Cool in the pan on a rack for about 5 minutes, then turn over and release onto the rack to finish cooling. When cake is completely cool dust with powdered sugar rubbed through a sieve.