

## Cardamom Spice cake

2 cup	Flour	<p>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.</p>
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	

## Cardamom cookies

1 cup	Butter or margarine	<p>Cream together the butter and sugar until light and fluffy. Add the cardamom and lemon peel. Add eggs, one at a time, and beat after each addition. Add flour and blend thoroughly. Roll dough 1/8-inch thick on floured board. Cut into desired shapes. Bake in a moderately hot oven at 375 degrees for 10 minutes or until edges are lightly brown. Frost if desired. Makes 6 dozen.</p>
1 cup	Sugar	
2 teaspoon	Ground cardamom; (cardamom can be replaced with anise)	
2 teaspoon	Grated lemon peel; (optional)	
2	Eggs	
4 cup	Flour	