



Uploaded to the VFC Website

▶▶ June 2014 ◀◀

This Document has been provided to you courtesy of Veterans-For-Change!

Feel free to pass to any veteran who might be able to use this information!

For thousands more files like this and hundreds of links to useful information, and hundreds of "Frequently Asked Questions, please go to:

[Veterans-For-Change](http://www.veteransforchange.org)

*Veterans-For-Change is a A 501(c)(3) Non-Profit Organization
Tax ID #27-3820181
CA Incorporation ID #3340400
CA Dept. of Charities ID #: CT-0190794*

If Veterans don't help Veterans, who will?

We appreciate all donations to continue to provide information and services to Veterans and their families.

https://www.paypal.com/cgi-bin/webscr?cmd=_s-xclick&hosted_button_id=WGT2M5UTB9A78

Note:

VFC is not liable for source information in this document, it is merely provided as a courtesy to our members & subscribers.



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

