



Somali Yellow Cake with Cardamom Simple Syrup

- ½ cup sugar
- 1 cup water
- ¼ cup cardamom pods
- 1 whole yellow cake, warm from the oven
- confectioners sugar for garnish

Directions:

- Place the sugar, water and cardamom pods in a small pot. Bring to a boil and stir.
- As soon as the sugar has dissolved, remove the pot from the stove and allow the syrup to steep for 20-30 minutes. Taste and continue to steep for 10 minutes more if you want a stronger cardamom flavor.
- Strain the syrup into a jar. Spoon over warm yellow cake and garnish with confectioners sugar.