

Vanilla-Cardamom Sugar

50 Gift Ideas
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Yield: 1 cup

1 tablespoon cardamom pods

1 cup sugar

1 split vanilla bean (seeds and pod)

In a dry skillet, toast the cardamom pods. Let cool.

In a bowl, combine the cardamom with the sugar and vanilla bean. Rub the vanilla pod into the sugar.

Let infuse for at least two days or up to one month.

Per Serving (excluding unknown items): 774 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 200g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 13 1/2 Other Carbohydrates.