

SPICE OF THE MONTH CLUB:
CARDAMOM

CARDAMOM SUGAR COOKIES



MAKES: 3 1/2 DOZEN
TOTAL TIME: 35 MIN

INGREDIENTS

Cookies

- 3 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 3/4 teaspoon ground cardamom
- 1/2 teaspoon salt
- 1 cup Butter, softened
- 1 cup sugar
- 1 large Egg
- 1/4 cup Heavy Whipping Cream
- 1 teaspoon vanilla

Cardamom Sugar

- 1/2 cup sugar
- 1/2 teaspoon cardamom
- 1/2 cup Heavy Whipping Cream

DIRECTIONS

1. Combine flour, baking powder, 3/4 teaspoon cardamom and salt in bowl; mix well. Set aside.
2. Combine butter and 1 cup sugar in another bowl; beat at medium speed until creamy. Add egg; beat until well combined. Add half of flour mixture; beat at low speed until well mixed. Add 1/4 cup whipping cream and vanilla; continue beating until well mixed. Add remaining flour mixture; beat until well mixed.
3. Divide dough in half; shape each into flat disk. Wrap individually in plastic food wrap. Refrigerate at least 1 hour until firm.
4. Heat oven to 350°F.
5. Combine 1/2 cup sugar and 1/2 teaspoon cardamom in bowl; set aside.
6. Roll out dough, one half at a time (keeping remaining dough refrigerated), on lightly floured surface to 1/8-inch thickness. Cut into desired shapes with 2- to 2 1/2-inch cookie cutter. Place onto ungreased cookie sheets.
7. Brush tops of cookies lightly with whipping cream; sprinkle with cardamom sugar. Bake 8-10 minutes or until light golden brown around edges. Remove to cooling rack; cool completely.