

GF Friendly

Cardamom Cookies

quick-and-easy crunchy cookies with a spicy tang

This is a great recipe if you follow the method to the letter; however, it is also very forgiving, so if you get it about-face as we did – twice, would you believe! – no worries. A hand whisk or fork can be used, but we found an electric mixer much better; and it helped recovery from our mistakes.

1 cup plain flour
¼ tsp baking powder
1 tsp ground cinnamon
1 tsp ground cardamom
1 egg
¾ cup sugar
½ cup melted butter



Line two flat oven-proof baking sheets with baking paper before starting. Melt the butter in a pan, but turn off as soon as it is liquefied – you don't need it hot!

Combine the dry ingredients in a large bowl – flour, baking powder, and the two spices. In a **separate bowl**, beat the egg until frothy. Add the **cooling** butter and sugar to the egg and mix well.

Add the wet mix to the dry ingredients and combine by hand first – this prevents chucking flour all over the kitchen! Finish with an electric mixer until smooth. Use a teaspoon of mixture (**just rounded, but not piled up!**) to drop individual mounds onto the baking sheets, ensuring they are separated. In the picture, ours were a bit close, but it worked because the mixture was quite stiff.

Bake on 162°C fan-forced (180°C conventional) for 10 to 12 minutes or until brown.

Makes around 35-40 cookies

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