

# Cardamom Cookies

## Ingredients

1/2 cup soft butter

1/4 tsp salt

1 tsp crushed cardamom

1 cup sugar

1 egg

1 3/4 cups sifted flour

1 1/2 tsp baking powder

Sift flour and baking powder together. Mix butter, salt, and crushed cardamom. Add sugar, egg, and flour mixture. Mix well. Refrigerate for 2 hours, then shape in 1 inch balls and place on a lightly greased cookie sheet. Press flat with bottom of glass dipped in water, (I like to place a thin cloth over the bottom of the glass and wet the cloth). Bake at 375 for 10 minutes. Cool and store in an airtight container.

Mom's variation:

1/2 cup butter or marg

1 3/4 cup self rising flour

1 tsp cardamom

1 cup sugar

1 egg

Mix all ingredients in bowl. Form into balls. Flatten with glass dipped in water. Bake at 375 for 10 minutes.

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