

SIEMENS



## Cardamom Cookies

Skill  
BasicYield  
20-24 piecesType  
Sweet

Eggless

Cardamom adds a special touch to these buttery cookies. Your kitchen will be filled with its intoxicating aroma as the cookies bake.

Function



4D hot air

Temperature



160° C

Time

30-45  
minutes

Level



### Ingredients

225g Butter, softened  
150g Caster sugar  
1tsp Lemon zest  
250g Refined flour  
110g Almond flour  
2tsp Cardamom powder

#### Tips

Use decorative stamps to embellish the cookies with embossed designs.

#### Substitutions/Variations

Substitute cardamom with other spices to make flavour variations.

### Method

1. Preheat the oven to 160°C.
2. Line two large baking trays with parchment paper.
3. Place the butter, sugar and zest in a large mixing bowl and cream together using an electric hand mixer until the mixture is smooth.
4. Add sifted flour, almond flour and cardamom powder. Beat in well until the mixture comes together into a firm dough.
5. Divide dough into lemon sized portions and roll each into a ball. Flatten each using the bottom of a glass or a rolling pin.
6. Place 12 cookies on each baking tray and transfer them into the oven.
7. Bake for 10-12 minutes, or until the cookies are pale golden brown.
8. Remove the trays and keep aside for 5-10 minutes. The cookies will be a bit soft to touch when hot. They will get firm as they cool and reach room temperature.
9. Transfer to a wire rack and allow to cool further.
10. Store in an airtight container for up to 1 week.