

## Cardamom Cookies (Indian Tea Biscuits)

Recipe by: Cooks Country Dec12/Jan13, modified by the O'Connor clan

Servings: About 36 cookies

Amount	Ingredient	Prep Notes
2 cups	flour	
1 teaspoon	ground cardamom	
1/2 teaspoon	baking powder	
1/4 teaspoon	salt	
16 tablespoons	butter	softened
1 cup	powdered sugar	
1.5 tablespoons	plain, whole-milk yogurt	
1/4 teaspoon	vanilla	

- Beat butter and sugar on medium-high until pale and fluffy.
- Add yogurt and vanilla. Beat.
- Add cardamom, baking powder, and salt. Beat.
- Add flour. Mix until just combined.
- Divide dough in half. Form each into 5-inch disc. Wrap and refrigerate until firm (about 4 hours).
- Preheat oven to 350.
- Line sheets with parchment paper.
- Roll each disc into 1/8-inch thick circle.
- Cut out 2-1/2 inch rounds (or just use a cup).
- Place cookies on sheets 1 inch apart.
- Bake until lightly browned, about 14 minutes.
- Let sit on tray 2-5 minutes and transfer to wire rack to cool.

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- *note:* Original recipe places a cashew half on top of each cookie.
  - *note:* Tastes good with blackberry jelly.
  - *note:* The 1/8 inch cookie makes a crispier cookie. If the dough is rolled thicker (~1/4 inch), it makes a softer, shortbread-like cookie.