

Cardamom Cookies

Good Housekeeping Illustrated Cookbook



1 7/8 cups all purpose flour

1 cup butter, softened

1/2 cup walnuts

3/4 teaspoon almond extract

3/4 teaspoon ground cardamom

1/16 teaspoon salt

3/4 cup confectioners sugar, + more for serving, if desired

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 32

1. Preheat oven to 350°.
2. Into a large bowl of an electric mixer, measure flour, softened butter, walnuts, almond extract, cardamom, salt and confectioners sugar. Mix until thoroughly blended.
3. Shape dough into 1 inch balls. Place balls of dough, 2 inches apart on cookie sheets.
4. Bake 20 minutes or until lightly browned. Gently remove cookies to wire rack; cool.
5. Before serving, cookies may be rolled in more confectioners' sugar. Store tightly covered.

Per Serving (excluding unknown items): 101 Calories; 7g Fat (61.0% calories from fat); 1g Protein; 9g Carbohydrate; trace Dietary Fiber; 16mg Cholesterol; 63mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 0 Other Carbohydrates.