

Cardamom & Persian Lime Olive Oil Cookies

Ingredients

3 cups unbleached organic flour
2 cups granulated cane sugar
1 teaspoon salt
2 teaspoons baking powder
2 teaspoons green cardamom seeds, freshly ground
1 cup Persian Lime infused olive oil
2 large eggs, whisked

Directions

Preheat the oven to 350 F.

In the bowl of a stand mixer fitted with the paddle attachment or in a large mixing bowl, add the sugar, oil, and eggs. Beat on medium speed until thick and creamy, about 3 minutes.

In a separate bowl whisk together the flour and remaining dry ingredients. Add the dry ingredients to the wet ingredients in three additions beating in between additions until no dry flour remains.

Scoop approximately two teaspoons of dough per cookie, and place the rounded mounds at about 1 1/2" intervals onto a well greased or parchment lined cookie sheet pan. Bake in the center of the oven for 10 minutes.

Increase the heat to 425 F and bake for an additional 2 minutes to aid in creating a crackly golden brown exterior. Remove the cookies to a rack to cool. Repeat with the remainder of the dough.

Yields about 48 cookies