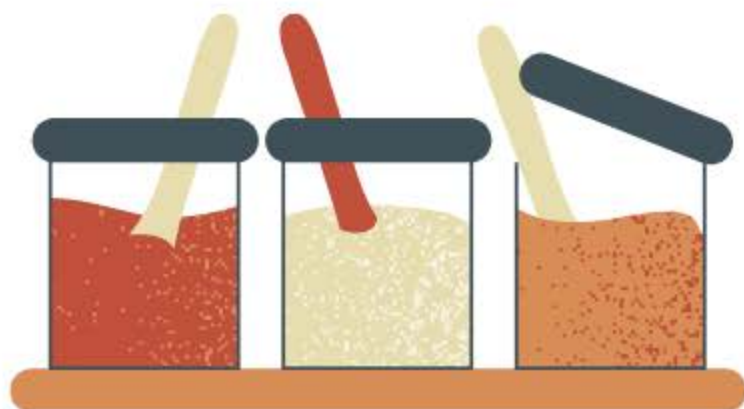


SPICE OF THE MONTH CLUB:
CARDAMOM

CARDAMOM SUGAR COOKIES

MAKES: 3 1/2 DOZEN
TOTAL TIME: 35 MIN



INGREDIENTS

- 1 cup butter, softened
- 3/4 cup of sugar
- 1 large egg, room temp
- 1 1/2 tsp vanilla extract
- 2 cups all purpose flour
- 3/4 tsp cardamom
- 1/2 tsp salt
- 1/4 nutmeg

DIRECTIONS

1. In a large bowl, cream butter and sugar until light and fluffy. Beat in egg and vanilla. Combine the flour, cardamom, salt and nutmeg; gradually add to creamed mixture and mix well.
2. Divide dough in half. Shape each portion into a ball, then flatten into a disk. Cover and refrigerate for at least 3 hours.
3. Roll each disk onto parchment to 1/8 inch thickness. Cut with a floured cookie cutter, leaving at least 2 inches between cookies.
4. Place parchment with cookies on baking sheet. Bake at 325 degrees until edges are lightly browned, 12 to 15 minutes. Cool for 5 minutes before removing from pans to wire rack.