

**Yield:** 72 cookies    **Author:** Sweet Tea & Fried Pies



## Lemon Cardamom Wedding Cookies

Cardamom is one of the world's oldest spices, dating back 4000 years. Its incredibly citrusy, spicy flavor and aromatic fragrance is punctuated by additional zing of the lemon and saltiness of the pistachios in these cookies. Baker's tip: use dried lemon zest for your lemon sugar, you'll be happier with the results.

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Prep time: 15 M    Cook time: 55 M    Total time: 70 M

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### INGREDIENTS:

#### Cookie

- 2 cups unsalted butter, soften
- 1 cup powdered sugar
- 1 tablespoon vanilla extract
- 2 teaspoons lemon juice
- 1 teaspoon lemon zest
- 1 teaspoon orange zest
- 1½ teaspoons salt
- 1 teaspoon ground cardamom
- 4½ cups all-purpose flour
- 1½ cups chopped pistachios or walnuts

#### Lemon Sugar

- 3 tablespoons of dried lemon zest
- 2 cups powdered sugar

### INSTRUCTIONS:

1. Preheat oven to 350 degrees and line two baking sheets with parchment paper.
2. Cream butter in a bowl or standing mixer, and gradually add powdered sugar. Mix until fluffy. Stir in vanilla extract, lemon juice, lemon zest, orange zest, salt and cardamom until fully incorporated.

3. Blend in flour gradually and mix well; stir in pistachios.
4. Shape into balls using about 1 tablespoon for each cookie. Place cookies about half inch apart on prepared baking sheets and bake for 18 minutes. Cookies will be light colored and slightly golden on the bottom when ready.
5. While cookies are cooling, make the lemon sugar by mixing the dried lemon zest and powdered sugar. Once cookies are slightly cool, roll them a few at a time in the lemon sugar mixture.
6. Cookies can be stored in an airtight container. Dredge cookies again in lemon sugar just prior to serving.

Calories	Fat (grams)	Sat. Fat (grams)	Carbs (grams)	Fiber (grams)
107.95	6.46	3.35	11.38	0.52
Net carbs	Sugar (grams)	Protein (grams)	Sodium (milligrams)	Cholesterol (grams)
10.86	4.75	1.45	56.92	13.56