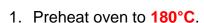
## **Swedish Hazelnut & Cardamom Cookies**

Makes about 20 cookies using 5½ cm cutter

- 150 g butter, room temperature
- 50 g sugar
- 63 g hazelnuts
- 130 g all-purpose flour (may need a bit more)
- ½ tsp baking powder
- ½ tsp cardamom seeds



- 2. Separately grind **hazelnuts** and **cardamom seeds** using a food processor.
- 3. In a medium bowl, combine butter and sugar. Mix until properly combined.
- 4. Add flour, baking powder, ground hazelnuts and ground cardamom. It's better to use hands to combine at this point until a dough is formed. (Because dough is very wet it may be necessary to add some more flour, but just a little bit at a time)
- 5. Place the dough between 2 pieces of parchment paper and use a rolling pin to flatten. Rotate the parchment to make it easier to roll the entire dough into the desired shape. (Can also place dough between to baking sheets to make it easier to roll the entire dough into the desired size).
- 6. Once the dough is about 32x25-cm in size, peel off the parchment paper.
- 7. Refrigerate for **about 30 minutes** before cutting the cookies.
- 8. Cut the cookies into the desired size. Use a medium-sized cookie cutter (about 5½ cm diameter).
- 9. Place the cookies on a baking tray lined with parchment paper.
- 10. Place baking tray in the preheat oven for 12 to 15 minutes, or until the cookies start getting darker on top.
- 11. Remove from oven and set aside to cool.
- 12. These cookies are a bit fragile and break easily but have a great taste.

