

## 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

1. Preheat oven to **180°C**.
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.

