

Cardamom Snowdrop Cookies

Ingredients

Cookies ~

- 1 cup unsalted butter, room temperature
- ½ cup powdered sugar
- 1 teaspoon pure vanilla extract
- 1 ¼ cups almond meal
- 1 ½ cups all-purpose flour
- 1 teaspoon cardamom
- ¼ teaspoon salt

Topping ~

- 1½ cups powdered sugar
- 1½ teaspoons cardamom

Preparation

1. Preheat the oven to 325°F.
2. Line a baking sheet with a Silpat or parchment paper.
3. In a stand mixer with the paddle attachment, cream the butter, ½ cup confectioners sugar and vanilla for several minutes until light and fluffy.
4. Sift the flour, cardamom and salt together.
5. Turn the mixer speed down to low and slowly add the almond meal, followed by the flour, making sure to scrape down the sides once or twice to make sure the dough is evenly mixed.
6. Use a teaspoon-sized scoop to measure out cookies. Use your hands to roll each cookie into a ball and place about 1-inch apart on the tray.
7. Bake the cookies for 15-20 minutes.
8. While the cookies are baking, sift together the topping ingredients in a bowl.
9. Remove the cookies from the oven and while they're still warm, carefully coat each cookie by rolling them in the sugar cardamom mixture and set aside to cool.
10. Once the cookies have cooled (about 15-20 minutes), toss them again in the sugar mixture.

Recipe by [Savory Simple](#)