



Cardamom Snicker Doodles Cookies

By Camine Pappas

(Ron RAVED about these!)

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INGREDIENTS:

½ C shortening
1 egg
1 C white sugar
2 t vanilla
½ t almond extract
2 t heavy cream or milk
1 ¼ C all-purpose flour
1 t baking soda
½ t kosher salt
¼ t ground cardamom
¼ t cinnamon

METHOD:

Mix shortening, egg, sugar, vanilla, almond extract, and cream until creamed and mixed well. Blend on high for a minute or more. Measure salt, soda, and cardamom into flour. Blend flour into wet mixture in three stages to blend completely. Drop hand-rounded balls about 1 ¼ inches diameter onto cookie sheet. Bake in preheated 375 degree F oven for about 9 minutes or until lightly browned on outside edges.

Cool and serve!