

Lemon Cardamom Cookies

With golden raisins and nutmeg

Camine Pappas / Makes 24-28 cookies / July 2016

INGREDIENTS:

1 17.5 oz package Betty Crocker Sugar
Cookie mix
¼ C soft unsalted butter
2 T + 1 t water
1 egg, beaten
½ t ground ginger
½ t ground cardamom
Zest from 2 large lemons
Fresh nutmeg pods for grating on top
of cookie
¼ C golden raisins

DIRECTIONS:

Mix cookies according to package
directions adding the water and egg,
but with the addition of 1 t more
water, the spices and the lemon zest.

Drop by spoonfuls on to cookie sheet, then grate fresh nutmeg on each of them; just a dusting. Bake in a 375
degree F oven for 7 minutes or until lightly browned on the bottom.



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