

CURRY CARDAMON COOKIES

(adapted from The Spice House website)

Yields approximately 6 dozen cookies

(I made half the recipe and got 30 cookies)

1 cup butter
2 cups brown sugar
2 eggs, lightly beaten
2 teaspoons vanilla extract
3 cups flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 teaspoons curry powder
1/2 teaspoon ground cardamom
1 cup walnuts, lightly toasted, chopped

Cream butter and sugar together. Add eggs and vanilla and beat until incorporated. Sift dry ingredients together. Add to creamed mixture, a third at a time. Stir in nuts.

Divide dough into four rolls and wrap each in waxed paper. Refrigerate at least 4 hours (may also be frozen).

Slice into 1/4-inch slices and place on an ungreased baking sheet. Bake in preheated 350 degree F oven until golden brown, 12-14 minutes. Let cookies cool for 2 minutes on baking sheet, then remove to a rack to cool thoroughly.