



From the kitchen of
Here's what's cooking

Your Mom
Cardamom Cookies

1 Cup Soft Butter (Mary)

1/2 Cup Sugar

1/2 Cup Packed Brn Sugar

1 Egg - Separated

1 tsp. vanilla almond extract

2 cups all purpose flour

1 tsp. ground Cardamom

1/4 tsp. salt

1/2 Cup Chopped Nuts

Butter Frosting

} Cream Butter & Sugars
Add egg yolk, vanilla
(almond)

} Mix together & add to
Butter & Sugar mixture



Spread mixture in ungreased 10x15 in. Bkrg
Pan (Small Cookie Tin) Brush surface with beaten
egg white. Sprinkle evenly w/ nuts.

Bake at 275° for 1 hr.

Make Butter Frosting

Drizzle frosting on warm Cookies
Cut into bars.