

Cardamom Cookies

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1 cup soft butter (marg)
1/2 cup sugar
1/2 cup packed brown sugar
1 egg - separated
1 teaspoon vanilla or almond extract
Cream butter and sugars. Add egg yolk, vanilla (or almond)

2 cups all purpose flour
1 teaspoon ground cardamom
1/4 teaspoon salt
Mix together and add to butter and sugar mixture.

1/2 cup chopped nuts
butter frosting

Spread mixture in ungreased 10x15in. baking pan (small cookie tin.) Brush surface with beaten egg white. Sprinkle evenly with nuts. Bake at 275 for 1 hour. Make butter frosting. Drizzle frosting on warm cookies. Cut into bars.