

Lemon Cardamom Spice Cookie



A brightly flavored and festive roll-out recipe

Prep. Time
15 minutes

Cook Time
8-12 min./tray

Yield
~3 dozen



Ingredients

- » 1 cup unsalted butter (room temp)
- » 1 ½ cups packed dark brown sugar
- » ¼ cup honey
- » 1 teaspoon lemon extract
- » optional: 1 teaspoon finely grated lemon zest
- » ½ teaspoon salt
- » 2 large eggs
- » 1 Tablespoon cardamom
- » 1 Tablespoon ground ginger
- » 2 teaspoons ground cinnamon
- » 1 teaspoon baking powder
- » 4 (+¼) cups all-purpose flour

Directions

1. Preheat oven to 350° F.
2. In the bowl of your mixer, cream butter and dark brown sugar until smooth (~2 minutes).
3. Add the honey, lemon extract, lemon zest (optional), salt, and eggs. Beat until just combined.
4. Add all spices and mix until well combined.
5. In a separate bowl, whisk together baking powder and 4 cups of flour.
6. With mixer on medium/low, add ~½ cup at a time of dry ingredients. The dough will be fully mixed when it starts to pull away from the sides of the bowl (add extra flour if dough remains too sticky).
7. Divide into three or four parts and roll out each section of dough between two pieces of parchment paper on a large flat cutting board. Roll out to ~ ¼" thickness.
8. If you have space in your refrigerator or freezer, chill your cutting board of rolled-out dough for roughly 3-6 minutes. This helps your dough maintain its shape when cutting and transferring to baking sheets.
9. Cut out shapes and place them on parchment-lined baking sheets. Chilling/freezing these cut-outs again before baking will help minimize spreading (This dough is on the wetter side so 5+ minutes of chilling your shapes will help significantly).
10. Bake at 350 for 8-12 minutes (larger shapes = longer baking times). Let cool until firm enough to transfer to a cooling rack.
11. Save all scraps of dough in a bowl that you can roll out for your last batch.

Note: Oven temperatures vary greatly so keep a close eye on your first tray to judge the required baking time. Cookies are ready when the wet spot on the top of each cookie has just disappeared.