

Almond Cardamom Cake Shortbread Cookies

Prep Time: 15 minutes

Cook Time: 20 minutes

Additional Time: 30 minutes (chilling)

Total Time: 1 hour 5 minutes

1 C unsalted butter, softened

1/2 C confectioners' sugar

1 t vanilla extract

1 1/2 C all-purpose flour

1/2 C almond flour

1 T ground [Almond Cardamom Cake](#) tea

1/4 t salt

CREAM THE BUTTER AND SUGAR: In a large bowl, cream together the softened butter and confectioners' sugar until light and fluffy. Add the vanilla extract and mix until combined.

MIX DRY INGREDIENTS: In a separate bowl, whisk together the all-purpose flour, almond flour, ground Almond Cardamom Cake Tea, and salt.

COMBINE INGREDIENTS: Gradually add the dry ingredients to the butter mixture, mixing until just combined.

CHILL THE DOUGH: Shape the dough into a disk, wrap it in plastic wrap, and refrigerate for at least 30 minutes.

PREHEAT THE OVEN: Preheat your oven to 350°F. Line a baking sheet with parchment paper.

ROLL AND CUT THE DOUGH: On a lightly floured surface, roll out the dough to about 1/4-inch thickness. Use a cookie cutter to cut out shapes and place them on the prepared baking sheet.

BAKE: Bake for 15-20 minutes, or until the edges are lightly golden. Allow the cookies to cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.