



## CARDAMOM COOKIES

2 cups butter (1 lb.)

2 cups sugar

1 egg (beaten with fork)

$\frac{1}{4}$  cup hot water

1 t. granulated carbonate of ammonia

1 t. ground cardamom mixed with

1 t. sugar

4 cups sifted flour

1 egg and 2 t. milk

Cream butter and sugar. Stir in egg. Dissolve carbonate of ammonia in  $\frac{1}{4}$  cup hot water and add to mixture. Add cardamom and flour. Mix well. Chill ingredients.

Roll out thinly\* (about  $\frac{1}{8}$  inch thick) on well-floured board. Cut round circles with a glass or a cookie cutter. Brush top with mixture of egg and milk. Place a sliced blanched almond on top of each cookie. Bake at  $350^{\circ}$  for 10 -12 minutes. Makes 6 dozen.

\*Use  $\frac{1}{4}$  inch ring on rolling pin and roll out a little bit more.