

Orange Cardamom Crunchy Cookies

The Cucina take on classic Scandinavian flavor pairing

A double batch, to maximize the return on the orange.

The cookies will stay fresh & crunchy for weeks, but it is doubtful that they will last.

Yield: 72 bite size cookies

Ingredients:

- 2 Cup (288g) Cucina Pantry Staples Lost Creek Pancake & Waffle Mix
- 5 Tbsp (70g) Oil or Butter
- 6 Tbsp (90g-ish) Fresh squeezed orange juice
- 1/2 Cup (100g) Sugar
- 2 Tsp (12g) Vanilla Extract
- 2 Tbsp Grated Orange Peel
- 3 Tsp Ground Cardamom

Directions:

Prepare the orange peel/zest, add to a mixing bowl along with the sugar, stir.

Add the juice, oil, vanilla, and cardamom to the mixing bowl.

Add the Lost Creek Pancake & Waffle Mix.

Using a wooden spoon or spatula, stir to combine.

Stir ingredients slowly until a loose and sticky dough forms.

Scrape down the bowl and allow the dough to rest for 30 minutes.

Pre-heat oven to 325°F Prepare the baking sheet.

Parchment paper is recommended.

Cut parchment paper to cover your cookie sheet.

Stir the dough and “knock the rise” out of the mixture.

Using two teaspoons, drop the cookie dough onto the prepared pan.

I prefer to use a scale, removing 8g from the bowl per cookie, to achieve yield.

Place the pan in the oven.

Turn the oven off, then restart the oven at 315°F

Bake for 18 - 22 minutes or until the edges begin to brown

Allow cookies to rest in the baking pan for at least five minutes before removing

The flour continues to hydrate and bind during the initial cooling process

The orange flavor becomes more pronounced after cooling.