



Roasted Cashew Cookies with Coffee and Cardamom

Warm spice and rich flavors fill each delicious bite of these unusual cookies.

They have a delicate texture, slightly crumbly, and not too sweet, but with a gorgeous spicy aroma that goes extremely well with a dark roast coffee.

Ingredients:

45 g (1/3 cup) [Farm Fresh Nuts Oven Dry Roasted Cashews Unsalted](#)
220 g (1 ¾ cups) all-purpose flour
170 g (¾ cup) unsalted butter, soft and at room temperature
150 g (1 ¼ cups) confectioners' sugar, in two halves
2 tablespoons cornstarch
2 teaspoons coffee powder
1 teaspoon vanilla extract
½ teaspoon ground cardamom
½ teaspoon salt

Instructions:

Adjust oven racks to the lower and upper thirds and then pre-heat the oven to 180 C (350 F).

Fill two large baking sheets with non-stick parchment paper and spread the cashews over one of them.

Roast the cashews for 10 to 12 minutes until golden brown. Let them cool then process in a food processor or blender.

Tip the fine cashews into a mixing bowl and mix in the flour, corn starch, coffee, cardamom, and salt.

Using the bowl of a stand mixer fitted with the paddle attachment, beat the butter, vanilla, and half of the confectioners' sugar on medium speed for 3 to 5 minutes until creamy. Pause mixing, scrape down the sides of the bowl, then set the speed to low and add the dry ingredients.

In no more than 30 seconds, beat until you see a clumpy, soft dough form.

Tip out and use your hands to bring it together into a smooth disc on a sheet of plastic wrap then cover and chill for an hour.

When it's time to bake, pre-heat the oven to 170 C (340 F).

For coating, sift the remaining confectioners' sugar into a shallow bowl.

On a lightly floured work surface, set the dough. Use a rolling pin to roll it out until it's 1-inch thick.

Stamp out as many circles as possible from the rolled dough using a 1.5-inch round cutter. You should get about 16 to 18 cookies.

Divide between the sheets and allow a few inches apart for spreading. Re-roll the scraps and repeat.

Bake in 12 to 14 minutes, rotating the sheets halfway through until the cookies are light golden brown.

Let them stand for a few minutes then toss them in sugar until well coated.

Place the baked cookies onto a wire rack and let them stand for another 10 minutes.

Toss each in a thin and final coating. Note that the cookies keep well for 5 days as long as they're properly stored in an airtight container at room temperature.