

# Orange and Cardamom Cookies

**Season:** Winter

**Serves:** 48 cookies

**Recipe source:** Coles

**Fresh from the garden:** oranges

<b>Equipment:</b>	<b>Ingredients:</b>
<b>Kitchen Aid</b>	300g butter, softened
Measuring cups and spoons	1 1/2 cups caster sugar
2 electronic scales	1 1/2 tablespoons orange zest
Sieve	2 eggs
Zester/mini grater	3 1/2 cups plain flour
Citrus juicer	1 teaspoon baking powder
Small mixing bowl	1 teaspoon ground cardamom
Baking trays lined with baking paper	1/3 cup freshly squeezed orange juice
Serving platters	1/2 cup icing sugar, plus extra to dust

## What to do:

1. Line 4 baking trays with baking paper. Preheat oven to 180°C, eco fan setting.
2. Use the Kitchen Aid to beat the butter, caster sugar and orange zest until light and creamy. Beat in the eggs until well combined.
3. Sift the flour, baking powder and cardamom into the mixing bowl. Juice oranges to obtain 1/3 cup fresh juice. Add the orange juice and mix on a low speed until combined. Wrap in cling film and place in the fridge to chill for 30 minutes. (Note: you will now be using dough prepared by the previous group to finish your cookies)
4. Roll dough into balls weighing 25g. Sift icing sugar into a small mixing bowl. Dip dough balls in icing sugar to coat, then place on baking trays and flatten slightly.
5. Bake for 12-15 minutes, swapping the trays halfway through cooking to ensure they are evenly cooked. When golden brown, remove from the oven and allow the cookies to cool completely on the baking trays. Dust with icing sugar before serving.