

# Slice & Bake Cardamom **SPICE COOKIES**

## Slice & Bake Cardamom Spice Cookies

**TO STORE:** This Cardamom Spice Cookie dough can be refrigerated for up to 5 days or frozen for up to 1 month.

**TO BAKE:** Position racks in upper and lower thirds of the oven and preheat to 350°F. Cut dough into ¼-inch slices; set them 1 inch apart on cookie sheets lined with parchment.

Bake 2 sheets at a time until cookies are light golden on bottoms and around edges, about 10 minutes, rotating and swapping position of sheets halfway through for even baking. Let cool completely on racks. If using frozen dough, increase baking time by 2 minutes.

Enjoy & Happy Holidays!

Clean Eating

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