

Cardamom Orange Teacake Cookies

Ingredients	Equipment
<ul style="list-style-type: none">• 85g sugar• 125g butter• 1 egg• 1.5 tsp orange zest• 1 tsp cardamom• 1 tsp vanilla• 1 pinch salt• 1 tsp baking powder• 170g flour• Extra sugar and cardamom for rolling.	<ul style="list-style-type: none">• Metric spoon & cup measures• Mixing bowl• zester• baking trays
<ol style="list-style-type: none">1. Cream the butter and the sugar. Add the eggs, vanilla and flavourings, and beat to combine. Add the salt, baking powder and flour, mix until just combined. Chill the dough for about 10 minutes.2. Preheat the oven to 180 degrees c. Line a baking tray with baking paper. Mix cardamom and granulated sugar in a 1:3 ratio (1 part cardamom to 3 parts sugar). Form dough into balls the size of large olives, and roll each ball in the sugar spice mixture.3. Bake for 18-20 minutes, or until the cookies are very lightly browned. Enjoy with a cup of tea.	

