



My lemon zest and iliki cookies are perfect all year round- with some cold milk now that it's hot or with some warm tea when the weather changes to rainy in a few weeks.;)



Ingredients

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| 1 tablespoon of iliki (cardamom) | 1 heaped tablespoon lemon zest |
| 1 1/2 cups of salted butter | 1 teaspoon vanilla extract |
| 1/2 cup granulated sugar | 2 1/2 cups all-purpose flour |

Method

In your bowl, cream together the sugar, butter, vanilla extract, iliki and lemon zest. Once combined, add the flour bit by bit. It will at first look crumbly, but after further kneading, it will become a uniform ball.

Divide the dough in two, roll it out on parchment paper, then place it in your fridge for about 30 minutes. It will set, but DO NOT let it freeze. After the time has lapsed, remove it from the fridge, cut out your cookies and place them in your 190degrees preheated oven.

They should be lightly brown (mine nearly burnt), and after 10 minutes, they will be ready.



SERVE WITH: your fave drink

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/lemon-zest-iliki-cookies>

Video: <https://youtu.be/CD5T1zlfX-s>