

CARDAMOM CASHEW BALLS

A recipe by **FoodNouveau**

INGREDIENTS

Makes about 48 balls

2 cups [500 ml] salted roasted cashews
2 cups [500 ml] all-purpose flour, spooned and leveled
1 tsp [5 ml] ground cardamom
2 tsps [10 ml] clementine zest, very finely grated (from about 2 clementines)
1 cup [250 ml] unsalted butter (2 sticks), at room temperature
1 cup [250 ml] powdered (confectioners') sugar, divided
1 tsp [5 ml] pure vanilla extract

METHOD

Heat oven to 350° F [175°C]. In a food processor, process the cashews until finely ground. In a large bowl, whisk together the ground cashews, flour, cardamom, and grated clementine zest. Set aside.

Using an electric mixer, beat the butter and 1/3 cup [80 ml] of the powdered sugar on medium-high until light and fluffy, 2 to 3 minutes. Beat in the vanilla. Reduce mixer speed to low and gradually add the flour mixture, mixing until just combined (do not overmix).



Shape the dough into balls (about 1 tablespoon [15 ml] each) and place 2 inches [5 cm] apart on baking sheets.

Bake, rotating the baking sheets halfway through, until just beginning to brown, 12 to 14 minutes. Let cool slightly on the baking sheets, then transfer to a wire rack to cool completely.

Place the remaining 2/3 cup [160 ml] of powdered sugar in a clean zip-top bag. A few at a time, roll the cookies in the sugar to coat. Store in an airtight container in the fridge up to one week, or freeze up to a month.