

Garam Masala Cookies

Makes about 16 cookies. from Everybody Likes Sandwiches.com

1/2 c margarine

1/2 c brown sugar

1/4 c granulated sugar

1 tsp vanilla extract

1 tsp garam masala

↳ "hot" in Hindi

1 cup flour

1/4 tsp salt

1/2 tsp baking soda

1/2 tsp cinnamon

1/4 tsp cardamom

Beat until fluffy.

Add to Mix well.

black & white pepper-corns
cloves • cinnamon • black & white
cumin seeds; black, white, & green
cardamom pods

Add to butter/sugar
mixture and mix well.
Create TB sized balls.
Flatten slightly.

375° F oven, bake on cooling sheet lined
with parchment paper or silpat. 10 to 13 minutes.
Cookies will spread during baking. Cool on sheet 5 min.
Transfer to a wire rack to cool.