



Cardamom & Black Pepper Biscuits



We love the perfumed taste of green cardamom and it sneaks into our baking on a regular basis.

This recipe uses Holy Lama Naturals' Spice Drops which come in a convenient bottle with dropper. Made from real cardamom the extract is perfectly concentrated to deliver the right amount of flavour.

The fragrant flavour is complemented with the spike of aromatic black pepper for an interesting and exciting combination.

The biscuits are great partners with vanilla ice cream, strawberries or rhubarb compote or simply with a cup of tea or coffee.

Ingredients

- 170g / 6oz flour
- 56g / 2oz caster sugar
- 113g / 4oz unsalted butter, softened
- 20 drops Holy Lama Naturals Cardamom Spice Drops
- ½ tsp freshly coarse-ground black pepper

Method

Preheat the oven to 190C / 375F / Gas 5.
Lightly grease a baking sheet or cover with baking parchment.

In a bowl, mix the flour, sugar and black pepper together.

Add the butter and Cardamom Spice Drops and rub in working well with your hands until the mixture starts to clump together.

Knead the dough until it becomes a smooth ball and no cracks appear.

Roll out the dough on a floured surface (or in between two pieces of cling film) until 5mm thick.
Cut the dough into rectangular finger shapes about 2.5 x 8cm in size – a pizza cutting wheel is ideal for this, or you could stamp out using a cookie cutter.
Prick the biscuits with a fork.

Place on the baking sheet about 2cm apart and put in the oven and bake until light golden brown for about 15-20 minutes.

When they're baked take out of the oven and allow to cool slightly before carefully removing them with a palette knife and placing on a wire rack to cool.

Store in airtight container.

***TIP:** It is good to have coarse pepper so that you get little hits of spice as you eat the biscuits.*