

CARDAMOM KURABIYE WITH PISTACHIOS AND PLUM JAM

INGREDIENTS

1 cup butter, softened to room temperature
1 1/3 cups brown sugar
2/3 cup honey
2 eggs
4 cups flour
1/2 teaspoon baking powder
1 teaspoon salt
1 teaspoon ground cardamom
3/4 cup finely chopped pistachios
1/2 cup plum jam

DIRECTIONS

In the work bowl of your stand mixer, cream the butter and sugar. Add in the honey and the eggs. In another bowl, combine your flour, salt, baking powder and salt. Mix into the wet ingredients. Form into a ball and let rest in the refrigerator for 30 minutes or so.

Preheat the oven to 375F. Prepare cookie sheets with silpat or parchment paper. Crush your pistachios until fairly fine and set aside

Roll out the dough to 1/8 inch and cut two identical cookies, one with a whole in the center (in linzer cookie form) with a cookie cutter. Brush the ones with a whole in the middle with a bit of water and sprinkle with the crushed pistachios. Bake for 5 to 7 minutes, until edges brown slightly. Remove to a wire rack and let cool completely. Make equal amounts of cookies with and without holes in the middle.

Cool on wire rack. Once completely cooled, use the plum jam to sandwich together two cookies to make a sandwich. Repeat until all cookies are used.