



Our *Aromatic Finishing Sugars* are infused with the purest Botanicals & Culinary Essential Oils. The enhanced aromatics allow for reduced sugar usage called for in modern recipes. Use them for preserves and simple syrups, rim a glass, or in savory dishes.

CARDAMOM & CACAO NIB COOKIES

INGREDIENTS:

2¼ cups **Whole Wheat Pastry Flour**
1 teaspoon **Baking Soda**
1 cup (2 sticks) unsalted grass fed **Butter**, softened
½ teaspoon **Sea Salt**
1 cup organic cane **Sugar**
¼ cup **TB Cardamom Pod Aromatic Finishing Sugar** (plus 2 Tablespoons for sprinkling after baking)
2 teaspoon **Madagascar Bourbon Vanilla Extract**
2 organic farm fresh **Eggs**
½ cup **Raw Cacao Nibs**
1 cup chopped **Walnuts** (optional)

TB | TidBits: *When I take the cookies out of the oven, and remove them from the cookie sheet, I lay them onto a brown grocery bag. It magically allows them to set perfectly!*

METHOD:

Preheat the oven to 375°F.

In a medium bowl, sift together the flour and baking soda, and set aside.

In a large bowl, beat the butter, salt and sugars at medium speed until creamy, about 5 minutes. Add the eggs, one at a time, then the vanilla, mixing on low speed until well incorporated.

Gradually blend the flour mixture into the butter and sugar mixture. Stir in the cacao nibs and nuts (if using).

Use a #50 scoop, or a Tablespoon measure, drop Tablespoon sized scoops of dough onto an ungreased cookie sheet leaving 2 inches of space in between. Bake 9-11 minutes or until golden brown.

Makes about 24 cookies.

Be inspired & visit our Recipe Library at TERREBOTANICALS.COM.

{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

