

*Happy Diwali!*



Hope you have a wonderful  
new year full of sweet  
moments and happy  
occasions!

If you do make these recipes  
be sure to tag me on social  
media @milkandcardamom! I  
love seeing all your re-  
creations!



# TURMERIC

## Tea Cookies

COOK TIME: 20 MINUTES  
MAKES 1 DOZEN COOKIES

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This turmeric tea cookie recipe is eggless and ridiculously easy to make! I love how bright and cheerful the turmeric makes the cookies! My flavor inspiration was haldar nu doodh, aka turmeric milk, so I added cardamom to the cookies and a simple saffron frosting on top! I used Diaspora Co. turmeric and Burlap and Barrel green cardamom to flavor the turmeric tea cookies. I highly recommend grabbing a bottle or two of their spices to play around with in the kitchen because not only are they good quality, they are also single-origin, ethically sourced spices! I also decorated them with a mixture of pressed and fresh flowers. To press flowers, just place the flowers neatly in between two pieces of wax or parchment paper and place it in between the pages of a large heavy book. Wait a couple of days and your flowers should be dried and pressed flat!

### INGREDIENTS

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#### TURMERIC TEA COOKIES

1/2 CUP (113 G) UNSALTED BUTTER, SOFTENED  
1/4 CUP (30 G) POWDERED SUGAR  
1/2 TSP TURMERIC POWDER  
1/4 TSP GROUND CARDAMOM  
1/4 TSP KOSHER SALT  
1 TSP VANILLA EXTRACT  
3/4 CUP (72 G) ALMOND MEAL  
1 1/2 CUPS (156 G) ALL-PURPOSE FLOUR

#### ICING

2 TSP MILK  
SMALL PINCH OF SAFFRON (OPTIONAL)  
5 TBSP (40 G) POWDERED SUGAR  
EDIBLE FLOWERS (OPTIONAL)

## METHOD

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Preheat the oven to 325°F (163°F) and line a baking sheet with parchment paper.

In a medium bowl, add the butter, powdered sugar, turmeric, cardamom, and salt, and whisk until well combined. Add the vanilla and almond meal and mix for 1 minute. Fold in the flour until you have a smooth cookie dough.

Take 2 tablespoons (30 g) of dough, roll it into a smooth ball and place on a parchment-lined baking pan, placing each cookie 2 inches (5 cm) apart. Repeat until you have used up all of the dough. Place the baking sheet into the freezer for 10 minutes.

Bake the cookies for 20-25 minutes or until the bottoms are just golden brown. Cool completely on a rack.

Make the icing by adding the milk and saffron to a small bowl and mix it well. Set it aside for 5 minutes. In a small bowl, add powdered sugar and the saffron milk and mix until you have a smooth icing.

Dip the top of each cooled cookie into the icing and place it on a tray. Top with edible flowers and wait for 10-15 for the icing to set before serving.





# About the Author



Hetal Vasavada is a cookbook author, baker and blogger at Milk and Cardamom. She is a former MasterChef contestant and her recipes have been featured in Bon Appetit, Food and Wine, Buzzfeed, The New York Times and more. She lives in the Bay Area with her husband and sassy 4 year old daughter.