

## **Badampuri Recipe**

### *Almond Cookies*

- 1 lb. Badam (almonds)
  - ½ cup Monk Fruit Sweetener (or low carb sweetener of choice)
  - Cream to bind almonds in a dough-like consistency
  - Pinch of saffron (add to the milk)
  - 1 tsp cardamom
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1. Grind almonds in a small jar of blender.
  2. Mix the ground almonds, low carb sweetener, and cardamom
  3. Warm up the cream and add saffron
  4. Add the cream to the ground almonds.
  5. Make a dough. It should be soft enough that you can roll it.
  6. Roll it out so it's ½ inch thick. If it's sticky, use a little ghee or butter.
  7. Cut it with cookie cutter.
  8. Grease your baking sheet and put the cookies on it.
  9. Bake cookies on the broiler for few minutes until they are golden on the top.
  10. Let them cool on the rake.
  11. Enjoy!