

Khatai Cookies

Ingredients:

1 1/2 cups White Flour
1 cup Sugar
3/4 cup Corn Oil
1 tablespoon crushed Cardamom
Pistachios

Direction:

Preheat the oven to 350 degrees. Mix the white flour with the sugar, and crushed cardamom. Next, add the corn oil and mix well. Make the dough into two inch round balls and put them on a cookie sheet and bake for 15min, or until lightly browned. Sprinkle finely ground pistachios on top of the cookies while they are still hot.

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## Cardamom Fudge (Sheer Payra, Afghanistan)

### Ingredients:

2 c Sugar  
2/3 c Milk  
1/4 ts Salt  
2 tb Light corn syrup  
2 tb Margarine or butter  
1/2 ts Ground cardamom  
1/4 c Chopped walnuts  
1/4 c Chopped pistachios

### Instructions

Cook sugar, milk, salt and corn syrup in 2-quart saucepan over medium heat, stirring constantly, until sugar is dissolved. Cook, stirring occasionally, to 240F on candy thermometer or until small amount of mixture dropped into very cold water forms soft ball that flattens when removed from water. Remove from heat. Add margarine. Cool mixture to 120F without stirring. (Bottom of pan will be lukewarm.) Add cardamom. Beat vigorously and continuously until candy is thick and no longer glossy, 5 to 10 minutes. (Mixture will hold its shape when dropped from spoon.) Quickly stir in nuts. Spread mixture in buttered 9x5x3-inch loaf pan. Let stand until firm. Cut into 1-inch squares.