

## **Spelt Butter Cookies**

*Sylvia Davatz*

1 stick (4 oz.) unsalted butter  
3/4 c. sugar  
zest of 1/2 lemon  
1 egg plus 1 yolk  
3/4 c. all-purpose flour  
2/3 c. whole spelt flour  
1/4 tsp. baking powder  
1/4 tsp. ground cardamom  
pinch salt

Cream the butter and sugar well. Cream in the lemon zest. Add the egg and yolk and beat till fluffy. Whisk together the dry ingredients. Add to butter mixture till well combined. Drop the batter by teaspoonfuls, widely spaced, onto cookie sheets. Bake at 350° for about 12 minutes just until browned around the edges. Remove from the cookie sheet immediately (you can also bake the cookies on parchment paper for easiest removal). Makes about 45.