

Ingredients *(Makes about 36 cookies)*

Cookie Dough

- 1 cup (227g) unsalted butter, softened
- 1 cup (200g) coconut sugar (*white sugar can be used as a substitute*)
- 2 large eggs, room temperature
- 1 teaspoon (5ml) vanilla extract
- 2 cups (240g) whole wheat flour (*or white flour if preferred*)
- ½ teaspoon (2.5ml) baking soda
- ½ teaspoon (2.5ml) ground cinnamon
- ½ teaspoon (2.5ml) ground ginger
- ½ teaspoon (2.5ml) ground cardamom
- ⅛ teaspoon (0.62ml) black pepper
- ¼ teaspoon (1.25ml) salt

For Rolling

- 2 tablespoons (24g) coconut sugar
- 1 teaspoon (5ml) ground cardamom

Instructions

Making the Dough

- 1 In a mixing bowl, cream the softened butter and sugar until light and fluffy.
- 2 Add the vanilla extract and eggs, mixing well until fully incorporated.
- 3 In a separate bowl, whisk together the flour, baking soda, cinnamon, ginger, cardamom, black pepper, and salt.
- 4 Gradually add the dry ingredients to the wet mixture, stirring until just combined.
- 5 Cover the bowl with plastic wrap and refrigerate for at least **1 hour**. (*The dough can be refrigerated for up to 2 days or frozen for longer storage.*)

Baking the Cookies

- 6 Preheat the oven to **350°F (176°C)** and line a baking sheet with parchment paper.
- 7 In a small bowl, mix the coconut sugar and ground cardamom for rolling.
- 8 Scoop out small portions of dough and roll them into balls using your hands.
- 9 Roll each ball in the cardamom sugar mixture and place them on the prepared baking sheet, leaving space between each cookie.

10 Bake for **12 minutes**, or until the bottoms are lightly browned.

1 1 Remove from the oven and allow the cookies to cool completely before storing.

Storage

- **Room Temperature:** Store in an airtight container for up to **1 week**.
- **Freezing Dough:** The cookie dough can be frozen for up to **3 months**. Thaw before rolling and baking.
- **Freezing Baked Cookies:** Store baked cookies in a freezer-safe bag for up to **2 months**.