

Jeera Cookies

Ingredient	Quantity	Unit
Unsalted Butter	500	Grams
Icing Sugar	250	Grams
Refined Flour	550	Grams
Cumin Seeds	25	Grams
Salt	17	Grams

Method:

1. In a mixer, cream the butter and icing sugar.
2. Add the cumin seeds and salt.
3. Lastly, add in the sieved flour.
4. Once the dough is made, place it in the freezer until it hardens.
5. After freezing, make small balls and place it on a greased tray and flatten it a little.
6. Bake it in the oven at 170 degrees for 9 mins and let it cool down.