



# Samosa Cookie Bake

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Serves 1

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## Ingredients

- 0.25 cup all-purpose flour (auto-linked (score 1.00))
- 1 tbsp almond
- 0.25 tsp cardamom powder
- 0.05 cup chickpea flour
- 0.125 tsp cinnamon powder
- 0.0625 tsp nutmeg powder
- 1 tbsp pistachio
- 0.25 cup powdered sugar (auto-linked (score 1.00))
- 1 tbsp raisin
- 0.0625 tsp salt (auto-linked (score 0.92))
- 2 tbsp unsalted butter (auto-linked (score 1.00))

## Instructions

1. Preheat oven to 350°F (175°C).
2. In a bowl, whisk together all-purpose flour, chickpea flour, cardamom, cinnamon, nutmeg, and salt.
3. Cream butter and powdered sugar until light and fluffy.
4. Gradually add the dry ingredients to the wet, mixing until just combined.
5. Stir in almonds, pistachios, and raisins.
6. Form small cookies and place on a baking sheet.
7. Bake for 12-15 minutes, or until edges are lightly golden.
8. Cool on a wire rack before serving.