

# Kiwi Organics Cookbook

## sue's polenta cardamom christmas star biscuits

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### ingredients

- 250g butter
- 125g icing sugar
- 250g high grade flour
- 50g custard powder
- 50g polenta or corn grits, or coarse cornmeal
- 1tsp crushed cardamom seeds
- finely grated rind of 1 lemon

Cream butter and sugar until fluffy. Add all other ingredients and mix until it forms a ball. Press out onto a piece of baking paper or plastic wrap and chill for about 30 mins, then roll out to 1.5cm thickness. Use a cutter to cut shapes eg stars. Place on a greased baking tray and bake in a pre-heated 150 degrees C oven for about 30 mins or until pale gold. Remove from tray and cool on a baking rack.

***Makes about 30 medium stars***

***To prepare: 10 mins***

***To cook: 30 mins***

A great dessert biscuit to serve with coffee, these tasty cookies will keep fresh in an airtight container for weeks.

