

## **Icelandic Half Moon Cookies**

**Gunnur Isfeld, IODE Jon Sigurdsson Chapter member**

- 1 ½ cups butter
- 2/3 cup sugar
- 1 egg
- 1 tsp ground cardamom
- 2 ½ cups flour
- ½ tsp baking powder

Cream butter and sugar, add egg and beat well. Add dry ingredients and combine well.

Chill dough thoroughly for 2 – 3 hours.

### **Prune Filling**

Cover 375-gram package of prunes with water in a saucepan. Simmer about 1 hour. Drain and remove pits. Cut up the prunes with a knife and fork. Return the prunes to a saucepan with 2 tbsp sugar and ¼ tsp ground cardamom. Cook until the sugar is dissolved and the prunes are a nice clear colour, about 15 minutes.

To bake the cookies, roll out the dough on a lightly floured surface. Cut in 3" rounds with a cookie cutter. Put ½ tsp of the prune filling in the centre. Fold over and press the edges firmly with a fork. Bake at at 350°F on a greased baking sheet or parchment lined sheet for 10 – 15 minutes or lightly golden brown.

