



Ingredients

1 1/2 cups White Flour

1 cup Sugar

3/4 cup Corn Oil

1 tablespoon crushed Cardamon

Pistachios

Directions

Preheat the oven to 350 degrees. Mix the white flour with the sugar, and crushed cardamon. Next, add the corn oil and mix well. Make the dough into two inch round balls and put them on a cookie sheet and bake for 15min, or until lightly browned. Sprinkle finely ground pistachios on top of the cookies while they are still hot.