**Cardamom Lime Pumpkin Seed Cookies (Makes 36 cookies)**

1 ½ cups sugar

1/2 cup butter, room temperature

2 tbsp vegetable Oil

Zest of 3 Lime

2 large Egg

Juice of 3 limes

31/2 cup Unbleached Flour

1/2cup Pumpkin Seeds, toasted and roughly chopped

1tsp Baking Soda

1tsp  Salt

1heaping tsp Cardamom

1. Preheat oven to 350

2. Cream sugar, butter, oil, and zest together until light and fluffy. Add egg and lime juice and beat to incorporate.

3. In separate bowl, combine dry ingredients. Add to wet and mix together well.

4. Make balls with batter and slightly flatten on a cookie sheet. Leave enough room for cookies to spread a bit on sheet.

5. Bake about 10 minutes or until edges and bottom golden.