Orange Cardamom Biscuits

Ingredients
- 1/2 cup (125 ml) butter
- 1/3 cup (60 ml) sugar
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1/2 teaspoon cardamom seeds
- 3/4 cup (150 ml) flour
- 1/2 cup (60 ml) sliced orange peel
- 1/4 cup (60 ml) orange juice

Method
1. Preheat oven to 350°F (175°C).
2. Cream butter and sugar until light and fluffy.
3. Add eggs, one at a time, beating well after each addition.
4. In a separate bowl, mix flour, salt, cardamom seeds, and orange peel.
5. Add flour mixture to creamed mixture and stir until well combined.
6. Roll out dough to desired thickness and cut into desired shapes.
7. Bake at 350°F (175°C) for 8-10 minutes or until golden brown.

White Chocolate and White Pepper Ice Cream

Method
1. In a medium saucepan, combine the cream, milk, sugar, and white pepper.
2. Heat until the cream bubbles, then remove from heat and let cool.
3. In a large bowl, mix the cooled cream with the white pepper and stir until combined.
4. Freeze until firm.

Notes
- The ice cream can be made ahead and stored in the freezer for up to 2 weeks.
- It's best to use fresh, full-fat cream for this recipe.

Jane Low