

10-12 minutes

Makes 40-45

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Ingredients:

- 1½ cups (300g) soft butter
- 1 cup (130g) icing sugar
- 2 eggs
- ½ tsp (3ml) rose water
- 3¾ cups (563g) cake flour
- 1 tsp (5ml) ground cardamom

For decorating:

- 3 Tbsp (45ml) water
- 2 cups (260g) icing sugar
- Food colouring (optional)
- Chopped pistachio nuts and rose petals

Method

1. Preheat oven to 180°C and line two baking trays with baking paper.
2. Cream butter with icing sugar together using an electric mixer until light and pale, about 8 minutes.
3. Add eggs, mixing until fully incorporated, and stir in rose water.
4. Add cake flour and ground cardamom and mix into a dough. Divide dough in half.
5. Place a sheet of baking paper on a work surface and roll out half the dough to 5mm thick.
6. Repeat with remaining dough.
7. Refrigerate for 15 minutes or until firm.
8. Cut dough into 5cm diameter squares or discs (using a cookie cutter).
9. Place on baking trays, leaving a 2cm gap between biscuits.

10. Bake for 10-12 minutes, rotating baking trays halfway through to ensure even colouring. Remove from oven, cool biscuits in trays until firm, then cool completely on a wire rack.
11. Whisk water into icing sugar, adding food colouring if using.
12. Dip a half or a corner of each biscuit into icing and allow excess to drip off.
13. Sprinkle with chopped pistachio nuts and rose petals while icing is still wet.
14. Place biscuits on a wire rack to set.
15. Store in an airtight container.

GOOD IDEA:

These biscuits can be flavoured with any spices of your liking. Try ginger or cinnamon with caramel, lemon or orange essence – they all play well together.

Check Out our other easy [biscuits recipe](#)

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