

45 minutes (plus chilling time)

Makes 40-45 biscuits

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Ingredients:

- 1 $\frac{1}{2}$ cups (300g) butter, at room temperature
- 1 cup (130g) icing sugar
- 2 large eggs
- $\frac{1}{2}$ tsp (3ml) rosewater + extra for icing
- 3 cups (450g) cake flour
- $\frac{1}{2}$ cup (100g) castor sugar, for sprinkling (optional)
- 1 egg white

For decorating:

- 1 cup (130g) icing sugar
- A few drops pink food colouring
- 2 tsp (10ml) dried or fresh rose petals (optional)

Method

1. Cream butter and icing sugar together with an electric mixer until light and creamy.
2. Add eggs, one at a time, mixing until fully incorporated before adding the next one.
3. Add rose water and mix well.
4. Add flour and mix to create a solid dough (take care not to overmix).
5. Divide dough into two equal portions.
6. Place a sheet of baking paper on a work surface and roll each portion of dough into a 30cm long log (it should be 4-5cm in diameter).
7. Wrap in clingfilm and chill in the fridge for a few hours or overnight (freeze logs if not baking immediately and use as needed).
8. Preheat oven to 180°C.
9. Line two baking trays with baking paper.
10. Slice logs into 7-8mm thick discs
11. Place biscuits on prepared baking trays, leaving a 2cm gap between each one.

12. Bake for 6 minutes, then rotate baking trays and bake for a further 6 minutes until golden around the edges and firm in the centre.
13. Sprinkle with castor sugar, if you like, and cool on a wire rack.
14. For decorating, whisk egg white until fluffy and add icing sugar, a little at a time, whisking until the icing is smooth and runny.
15. Add a tiny drop pink food colouring and a drop rosewater for extra flavour, if you like.
16. Spread icing over each biscuit, allow to set slightly and place rose petals, if using, on each biscuit.
17. Allow icing to dry completely before serving or store in an airtight container for up to 1-2 weeks.

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