



Nankhatai with Rose Petals

Difficulty: Easy

Servings: 30 – 40 pieces

Preparation Time: 20 mins

Cooling Time: 30 mins

Cooking Time: 30 mins

Ingredients

140g Plain Flour

115g Softened Butter

100g Icing Sugar

5g Dried Rose Petals Bits

1 Teaspoon Rose Essence / Extract

2 Pinches Cardamom Powder

2 Pinches Baking Power

2 Pinches Fine Salt

Method

1. Sieve plain flour, baking powder, cardamom powder and salt together.



2. Attach Balloon Whisk to your Kitchen Machine. Add butter and icing sugar into mixing bowl. Beat at Medium speed for about 5 minutes, until light and fluffy.



3. Add sieved mixture gradually and lower speed. Continue beating for 2 minutes, until a dough is formed.



4. Add rose essence and rose petals. Continue mixing at Low speed, for 1 minute.



5. Remove dough from mixing bowl and wrap it with cling wrap. Chill it in the fridge for 30 minutes.





6. Preheat your Oven to 170°C, using **Top and Bottom Heating** mode.



7. Line a baking tray with baking paper. Remove dough from fridge and portion it into 10g each. Roll them into individual balls and place them on the baking paper.





8. Bake in your Oven for about 15 to 18 minutes, till cookies are slightly browned with cracks. Remove and allow to cool completely.



9. Serve and enjoy.

