



## WALNUT COOKIES WITH CARDAMOM & ROSE WATER BY CHEF ABEER ALLOUZ

**Nutrition Facts Per Cookie:** Calories 127, Protein 2g, Carbs 12g, Fat 8g

Cooking process and additional ingredients added at home will affect the total value.

**Preparation Time:** 10 min, **Cooking Time:** 15 min



## INGREDIENTS

All Purpose Flour  
Crumbled Walnuts  
Icing sugar  
Cardamom

Butter (room temperature)  
Sugar  
Vanilla  
Rose Water

# METHOD

1. Add cardamom to the flour
2. Using the butter softener paddle; soften the butter in the mixer with the sugar
3. Add vanilla and rose water
4. Add the dry ingredients (cardamom mixture, flour and crumbled walnuts)
5. It is best to leave it in the refrigerator for half an hour or an hour
6. Spread baking paper on the oven tray and preheat the oven to 180 degrees Celsius
7. Knead the cookies a little by hand, weigh (preferably into 20 grams balls), spread, and cut shapes as desired
8. Place in the oven for 10-15 minutes or until it turns golden on the bottom. It is preferable to measure the oven temperature to ensure the appropriate temperature and monitor the color after 10 minutes to avoid excessive baking
9. Remove from the oven and leave to cool slightly. Sprinkle with icing sugar and serve with coffee or tea,