



Lili-Rose Cookies



This is a quick and easy recipe using only a handful of ingredients. They are really delicious with an irresistibly salty, buttery, and walnut flavour.

These homemade Lili-Rose cookies topped with rosewater icing and sprinkled with dried rose petals add a festive touch to any celebration.



Step 1

Preheat oven to 170°. Line 2 trays with non-stick paper.

Beat the eggs with rose water and set aside.

Using an electric beater, cream the butter and sugar. Gradually add the beaten egg.

Ingredients

- 1 egg lightly beaten
- ¼ teaspoon rose water
- 125 grams unsalted butter softened
- 125 grams caster sugar
- 2 ¼ cups plain flour sifted
- ¼ teaspoon salt flakes
- 2 tablespoons walnut (finely chopped)



Step 2

Fold in the remaining ingredients.

Turn the dough onto a lightly floured surface and portion into walnut size balls.

Easy Rose Icing

- 1 cup icing sugar
- 2 tablespoons rose water
- pistachio ground (optional)



Step 3

Place on prepared baking trays, press down gently.

Bake in pre-heated oven for 12-15 minutes or until very lightly golden.

Cook's Note

*Cookies will crumble if they are handled warmly.

*Allow cookies to completely cool before icing



Step 4

For the easy rose icing; add the rose water gradually to the icing sugar and mix until the mixture is smooth and well combined.

Once cookies are completely cool, smooth over some icing and sprinkle with pistachio.

As we say in Arabic, Sahtan - Enjoy in Good Health.

