

The Rebbetzin Chef39s Persian Walnut Cookies

Oscar · 28/09/2024

**Prep Time**

10 mins

Difficult

Medium

Servings

45 mins

Description

These rosescented Persian cookies are delicately spiced Theyre the perfect treat for Passover since they contain no flour They are nutty rich and slightly chewy with a crunchy exterior

Ingredients

- - 1 ½ cups finely ground walnuts - ¾ cup white sugar - 4 large egg yolks
- divided - 1 tablespoon ground cardamom - 1 teaspoon baking soda - 1 tablespoon rose water - 1 teaspoon water - ½ cup walnut pieces for decoration

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Line 2 baking sheets with parchment paper. Mix together ground walnuts
2. sugar
3. 3 egg yolks
4. cardamom
5. baking soda
6. and rose water in a medium bowl until well blended. Roll teaspoon-sized pieces of dough into balls and place 2 inches apart onto the prepared baking sheets. Whisk together remaining egg yolk and water using a fork. Press a walnut piece into each cookie
7. then brush with egg yolk glaze. Bake in the preheated oven until golden
8. about 20 minutes. The cookies will appear soft and undercooked but they will harden considerably when cooled. Remove from the oven and allow to cool on the baking sheets for at least 10 minutes before transferring to a wire rack to cool completely. Tips Pistachios or almonds can be used instead of walnuts.