

*Happy Diwali!*



Hope you have a wonderful  
new year full of sweet  
moments and happy  
occasions@

If you do make these recipes  
be sure to tag me on social  
media @milkandcardamom! I  
love seeing all your re-  
creations!



# R O S E   S H O R T B R E A D

## Cookies

COOK TIME: 20 MINUTES  
MAKES 30 COOKIES

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One of my favorite last-minute cookie recipes to make is a good shortbread cookie. They're simple, only require a handful of ingredients, and you can add whatever flavor you like to them to make them unique to you! I decided to add some rose water to my shortbreads, dipped them in white chocolate and sprinkled them with pistachios and rose petals. One good tip I can share is to use a jar to dip your cookies in. Find a jar that is just wide enough to fit your cookies inside and fill it 1/4 of the way up with melted white chocolate. This way, you can easily and evenly coat your rose shortbread cookies with the chocolate.

I like to get my rose petals from [Rose Dose Official](#). Their rose buds and petals are organically grown in Rose Valley, Morocco. Flowers can have pesticides use on them making them inedible, so make sure you buy organic!

### INGREDIENTS

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1 CUP (227 G) UNSALTED BUTTER, ROOM TEMPERATURE  
2/3 CUP (133 G) GRANULATED SUGAR  
2 1/3 CUP (292 G) ALL PURPOSE FLOUR  
1/2 TSP VANILLA EXTRACT  
3/4 TSP ROSE WATER  
1/4 TSP SALT  
3 TBSP HEAVY CREAM  
1 CUP WHITE CHOCOLATE, MELTED (I LIKE TO USE GHIRARDELLI MELTING WAFERS)  
1 TBSP DRIED ROSE PETALS, SLIGHTLY CRUSHED (OPTIONAL)  
1 TBSP PISTACHIOS, FINELY CHOPPED

## METHOD

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Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper and set aside.

Add butter, sugar, flour, vanilla, rose water, and salt into a mixing bowl. Mix on low for 2 minutes until the mixture is a coarse crumbly texture. Add heavy cream and mix for 30 seconds.

Shape the dough into a flat disc and wrap in plastic wrap. Refrigerate for 20 minutes.

Roll out half the dough in between two sheets of parchment paper until it is 1/4 inch thick. Place in the freezer for 5 minutes. Cut the cookies out with your cookie cutter. Roll out the scraps with the rest of the dough and repeat until no dough is left

.Place the cookies onto the parchment-lined baking sheet 1 inch apart. Bake for 20 minutes or until the edges of the cookies just start to brown. Cool completely on a rack.

Pour the melted chocolate into a jar that is wide enough to fit your cookies. Dip the cookies into the chocolate until half of it is covered. Shake off any excess chocolate and place on a parchment-lined baking sheet. Sprinkle each cookie with chopped pistachios and crushed rose petals. Freeze for 10 minutes and then store in an airtight container for up to one week.





# About the Author



Hetal Vasavada is a cookbook author, baker and blogger at Milk and Cardamom. She is a former MasterChef contestant and her recipes have been featured in Bon Appetit, Food and Wine, Buzzfeed, The New York Times and more. She lives in the Bay Area with her husband and sassy 4 year old daughter.