

# Walnut and rose biscuits

**Makes 20-30 biscuits**

**Preparation 20 minutes**

**Cooking 10 minutes**



## Ingredients

125g (1 cup) plain flour

30g (4 tbsp) ground walnuts

15g (5 tbsp) ground rose petals

50g (2 1/2 tbsp) honey

80ml (1/3 cup) rose water

110g (1/2 cup) unsalted butter

100g (1/2 cup) caster sugar

## To make

Place the flour and butter in a small saucepan. Cook the flour in the butter on a low heat for 6 minutes, stirring constantly to avoid burning. Add the sugar and let the heat melt the sugar for another 2 minutes, still stirring continuously. Take the pan off the heat and add the honey, rosewater, ground walnuts and ground rose petals. Return the pan to the heat for 2 minutes, stirring constantly until a large ball has formed. Remove from the pan and place the mixture between two layers of baking paper, rolling it out to a centimetre-thick dough. Shape your biscuits with a knife or using a cutter and serve on your favourite, most decorative plate. Alternatively, once cooled and easy to handle, you can form it into small balls and serve them in small paper liners. Whichever way you choose, chill in the fridge for 15-30 minutes to make sure they hold their shape for any occasion.