

PERSIAN RICE FLOUR COOKIES

<i>Ingredients</i>	<i>Equipment</i>
2/3 Cup icing sugar, sifted	Sifter
225g unsalted butter	Large bowl
2 ½ cups rice flour	Wooden spoon
2/3 Cup self raising flour	Plastic wrap
1 egg yolk	2 oven trays
1 tbsp rose water	Baking paper
	Cup Measures
Topping:	
1 ¼ cups icing sugar, sifted	
Rose water	
Pink food colouring	

What to do

1. Mix together the sifted icing sugar, butter, flours, egg yolk and rose water and gather into a ball. Wrap and chill.
2. Meanwhile preheat oven to 160c
3. Line two trays with baking paper
4. Shape the mixture into balls (makes 22) and place well apart on the trays and flatten each one slightly
5. Bake for 15-20 minutes until firm but still quite pale in colour. Leave to cool completely on the baking sheets.
6. To make the topping, sift icing sugar and just add enough rose water to mix a flowing consistency. Add just a light touch of pink food colouring to make a very pale shade.
7. Drizzle the icing in random squiggles and circles over the cookies
8. Leave to set before serving.