



## Persian Rice Crescents

*These delicious little cookies made with rice flour have a fine texture and delicate flavor. They are excellent with strong black coffee, or as an accompaniment to ice cream.*

Makes about 60 crescents

### INGREDIENTS

1 cup unsalted butter, softened  
1 cup confectioners' sugar, sifted  
2 egg yolks

$\frac{1}{2}$ –1 tsp. ground cardamom or  
1 tbsp. rosewater  
 $1\frac{1}{2}$  cups rice flour, sifted  
1 egg white, lightly beaten

$\frac{1}{2}$  cup finely chopped pistachio nuts  
or almonds

**1** Using an electric mixer, beat the butter until light and creamy in a large bowl for about 1 minute. On low speed, gradually add the confectioners' sugar and beat for about 2 minutes until light and fluffy. Gradually add the egg yolks, beating well after each addition; then beat in the cardamom.

**2** Gently stir the rice flour into the butter mixture to form a smooth, soft dough. Turn onto a lightly floured surface and knead lightly several times. Turn the mixing bowl over the dough and let rest about 1 hour.

**3** Form heaped teaspoonfuls of the dough into balls, then form into crescent shapes. Place 2 inches apart on greased cookie sheets. Mark a pattern on the tops with a spoon.

**4** Brush each cookie with a little beaten egg white and sprinkle with the chopped nuts.

**5** Bake in a preheated oven at  $350^{\circ}\text{C}$  for about 15 minutes until the bases begin to color; the tops should remain very pale. Reduce the heat if the tops begin to color.

**6** Cool on the cookie sheets for about 2 minutes, then transfer the cookies to wire racks to cool completely. Dust with confectioners' sugar and store in an airtight container.

### COOK'S TIP

*The new cooking-oil sprays are ideal for lightly greasing cookie sheets when making cookies.*

