



Persian rice cookies – Naan berenji With cinnamon oranges

Serves 24 - 30 tastes

Source: Adapted from food.com



Ingredients

1/3 cup canola oil
2/3 cup icing sugar
2 eggs
1 tablespoon rose water
1 tablespoon water
1 & ½ cups gluten free flour
¾ cup rice flour
¼ teaspoon baking powder
¾ teaspoon ground cardamom
2 teaspoons poppy seeds

3 oranges sliced thinly
Cinnamon to sprinkle

Equipment

Measuring cups and spoons
Mixing bowls
Wooden spoon
Electric beaters

Baking trays, baking paper

Chopping board
Small knives

What to do:

- Pre heat oven to 170 degrees
- Beat the canola and sugar together with the electric beaters
- Add the eggs, rose water and water and beat to combine
- Stir in the combined flours, baking powder and cardamom until you have a stiff mixture
- Place this mixture in the fridge for at least 10 minutes
- Meanwhile cover the baking trays with baking paper and wash the oranges
- Roll, walnut sized lumps of biscuit dough into balls, flatten slightly and place on the trays
- Scatter the biscuits with the poppy seeds
- Bake in the oven for 15 to 20 minutes
- Slice the oranges thinly.
- Place ½ an orange worth of slices per serving plate, sprinkle over a pinch of cinnamon onto the flesh of the oranges
- When the biscuits are cooked, cool for 5 minutes then divide between the serving plates and serve