



# Nan Khatai

## Indian Shortbread Cookies

Yield: Makes apx 10 large cookies

### Ingredients:

- 1 Cup Indian All Purpose Flour (**Maida**)
- ¼ Cup Chickpea Flour (**Besan**)
- ⅔ Cup Powdered Sugar (**Chini**)
- ½ Cup Ghee or room temperature unsalted butter
- 2 Tbs Semolina Flour (**Sooji**)
- ½ Tbs Plain Yogurt (**Dahi**)
- 1 tsp Baking Powder
- ½ tsp Baking Soda
- ½ tsp Cardamom Powder (**Elaichi**)
- ¼ tsp Ground Dry Ginger (**Adrak**)
- ¼ tsp Kosher Salt (**Namak**)
- ⅛ tsp Fresh Ground Nutmeg (**Jaiphal**)

### -OPTIONAL TOPPINGS-

- Whole Roasted Unsalted Almonds (**Badam**)
- Chopped Pistachios (**Pista**)
- Golden Raisins (**Kishmish**)

### Preparation:

- 1) Place ghee (unsalted butter) and powdered sugar in a large mixing bowl and 'cream' with a hand blender until light and fluffy - Add yogurt and mix thoroughly - Set aside
- 2) In a separate large mixing bowl, sift together the all purpose flour, chickpea flour, semolina flour, baking powder, baking soda, cardamom, ginger, and nutmeg
- 3) Fold the dry ingredients (including salt) into the butter/sugar mixture - Mix lightly (DO NOT knead) until mixture comes together into a smooth dough (if mixture is too dry to come together, add just enough milk for dough to come together)
- 4) Preheat oven to 325°F
- 5) Divide dough into 10-12 equal portions and roll into balls and place on lightly greased baking sheet with apx 1 inch of space around each - You can leave the cookies in balls or you can slightly flatten each cookie and cut a cross in the center - Gently press a whole almond, a couple of raisins, or a large pinch of chopped pistachios into the top of each cookie
- 6) Bake on center rack for 20-25 minutes or until lightly golden in color (nan khatai are traditionally white in color)
- 7) Remove from oven and allow to rest for 5 minutes before transferring to a cooling rack and allowing to cool to room temperature before eating

*Nan Khatai can be stored in an airtight container for up to a week*