

Persian Cookies Ghotab

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/persian-cookies-recipe>

Ingredients:

- 200 grams unsalted butter cold cut in cubes
- 2 egg yolks at room temperature
- 1 cup sour cream or yogurt, at room temperature
- 2 all purpose flour + cups of
- 1/2 teaspoon baking soda
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 egg white at room temperature
- 3/4 cup granulated white sugar
- 1 cup toasted walnuts finely crushed, pistachios, almonds, pecans or hazelnuts can be used too, toast walnuts at 350° F /180° C for 7-1...
- 1/3 teaspoon ground cinnamon
- 1/4 teaspoon ground clove
- 1/4 teaspoon cardamon ground
- 1 teaspoon rose water optional

Nutrition:

1. Calories: 870 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 240 milligrams
4. Fat: 75 grams
5. Fiber: 2 grams
6. Protein: 9 grams
7. SaturatedFat: 35 grams
8. Sodium: 510 milligrams
9. Sugar: 41 grams

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