



ROSE MELTING MOMENTS

These are my Melting Moments but with an added touch of "feminine sophisticate"! And they smell oh-so-heavenly when my friends open the adorable container I pack them in!

Cookies with a hint of rose aroma – guys, this is THE perfect gift to make for your girlfriend!

INGREDIENTS:

180g	SCS Salted Butter
60g	SIS Icing Sugar
30g	Custard Powder
1 tsp	Baking Powder
180g	Sunshine Plain Flour
2 tps	Rose Water

Pink food dye

1. Preheat oven to 175°C.
2. Cream butter for two minutes in an electric mixer with paddle attachment.
3. Add icing sugar and custard powder and mix until combined.
4. Sift the baking powder and flour together then add to the dough and mix well.
5. Roll dough into 40g balls, place on a baking paper lined baking tray and press each ball with a fork to leave an indent.
6. Bake biscuits for 16-18 minutes or until light golden.
7. Leave the cookies on the tray for 5 minutes to cool.
8. Transfer to a wire rack to cool completely.