



# Nankhatai (Indian Shortbread)

*An Indian shortbread with semolina and fragrant spices. Buttery, crumbly and delicious - need we say more? Traditionally Nankhatai is prepared eggless, however this version contains egg. Adapted from a recipe by Cosmo\_Chefs*

## Ingredients

250 g ghee (clarified butter)  
½ cup (125 ml) castor sugar  
2 egg yolks  
1 pinch of saffron strands  
3 tbsp (45 ml) semolina  
3 tbsp (45 ml) condensed milk  
1 tsp (5ml) ground cardamom  
½ cup (125 ml) oil  
2 tsp (10 ml) baking powder  
1 tsp (5 ml) bicarbonate of soda  
4 to 4 ½ cups cake flour  
**To garnish:** Slivered almonds, coloured almonds or pistachios

## Method

1. Preheat your oven to 180 degrees celsius.
2. Cream butter and sugar well and add egg yolks and saffron. Cream till light in colour.
3. Add the semolina, condensed milk and cardamom. Mix, then add the oil and beat well.
4. In a separate bowl, add the baking powder and bicarb to the flour. Gradually add this flour to the creamed mixture until you have a soft dough.
5. Form into smallish round balls. Space them 2 cm apart as they will expand while baking. Lightly press down, add slivered or coloured almonds or pistachios on each.
6. Bake for 20 - 25 minutes until golden brown and cracks have formed on the surface.