

Ellie's goodbye visit to Homa's house was bittersweet. The girls exchanged gifts, and Homa's mother served dates and chickpea cookies. This traditional treat (gluten-free!) is soft, slightly nutty-tasting and mildly sweet.

Persian Chickpea Cookies

(Nan-e Nokhodchi)

Makes 28 (1 ¾-inch) cookies

½ cup canola oil
½ cup powdered sugar
½ teaspoon ground cardamom
1 teaspoon rose water
1 ½ cups roasted chickpea flour (see note)
1 tablespoon ground pistachios



Mix oil with powdered sugar, cardamom and rosewater. Add chickpea flour and mix to combine.

Transfer dough onto a clean work surface lined with a piece of plastic wrap. Gently bring the dough together using your hands.

Press dough with your hands to form a flat rectangle. Wrap it in the plastic wrap and let it rest at room temperature 3 to 4 hours.

Preheat oven to 300 degrees and line a baking sheet with parchment.

Roll out dough between 2 sheets of plastic wrap (so the dough doesn't stick) to a thickness of a generous ¼ inch. Remove top piece of wrap and cut out cookies using a small cookie cutter (we used a 1 ½-inch-diameter cutter). Using a butter knife, lift the cookies and place them on the baking sheet. Sprinkle tops with ground pistachios.

Bake in preheated oven 15 minutes. (They will not brown.) Let them cool completely before removing to a serving plate.

Note: If you can't find roasted chickpea flour, you can toast it yourself in a dry skillet over medium-low heat, stirring frequently. Or, you can use the flour as is. Chickpea/garbanzo flour is available at Outpost Natural Foods, 7000 W. State St.

Adapted from <https://www.unicornsinthekitchen.com/persian-chickpea-cookies-nan-nokhodchi/>

