Rose Water Shortbread Cookies

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INGREDIENTS

* 1/2 teaspoon ground cardamom
* 1 1/2 cups white rice flour plus more for rolling
* 3/4 cup powdered sugar
* 1/2 cup (1 stick) unsalted butter, room temperature
* 1 large egg
* 1 teaspoon rose water
* 1 teaspoon poppy seeds

PREPARATION

* Whisk cardamom and 1 1/2 cups flour in a medium bowl and set aside. Using an electric mixer, beat sugar and butter in a medium bowl until smooth. Add egg and rose water and beat to blend.
* Reduce mixer to low speed; gradually mix in dry ingredients (dough will be stiff). Cover and chill at least 6 hours or overnight.
* Preheat oven to 300°. Scoop level tablespoonfuls of dough and, using lightly floured hands, roll into balls. Place on parchment-lined baking sheets, spacing about 1 1/2-inch apart. Using a fork or another utensil that can make a decorative pattern in dough, flatten balls to a 1/4-inch thickness. (Alternatively, flatten balls and make an indentation in the centers with your thumb.) Sprinkle cookies with poppy seeds.
* Bake cookies until firm but still pale, 20–25 minutes. Transfer to wire racks; let cool.
* DO AHEAD: Cookies can be baked 5 days ahead. Store airtight at room temperature.