***nan-e nokhodchi* (chick-pea cookies), made of chick-pea flour flavored with cardamom and garnished with pistachios;**[***sohan asali***](http://www.anvari.org/iran/Persian_Food_Recipes/sohan_asali.html)**(honey almonds), cooked with honey and saffron and garnished with pistachios;.**

**Nan-e Nokhodchi Chickpea Cookies**

**1 cup canola oil  
1 1/2 cups confectioners’ sugar  
4 tsp. finely ground cardamom  
1 tbs.**[***rose water***](http://www.amazon.com/Blessac-BLUE-BOTTLE-Flower-Water/dp/B0002YFSLU) **4 1/2 cups fine, roasted**[***chickpea flour***](http://www.amazon.com/AJIKA-Besan-Chick-Pea-Flour/dp/B0000ZHZ30)**, sifted 3 times  
4 tbs. unsalted, slivered pistachios for garnish**

**Combine oil, sugar, cardamom and rose water in bowl, and mix for 2 minutes until white and creamy. Add chickpea flour all at once, and mix for 1 minute until dough is no longer sticky. Dust work surface with chickpea flour, knead dough 2 minutes by hand and flatten dough on surface until 6 inches square and 3/4-inch thick. Wrap in plastic wrap, place on plate and let rest for 1 hour in refrigerator.**

**Preheat oven to 300 degrees.**

**Unwrap dough. Use cloverleaf cookie cutter, and cut out dough. Place cookies on baking sheet lined with parchment, leaving 1 inch between pieces to allow for spreading. Decorate each with a slivered pistachio. Place sheet on rack in center of oven.**

**Bake for 25 to 30 minutes, or until cookie bottoms are light golden. Remove cookies from oven, and allow to cool.**