

Noon Gerdooi/Baadoomi

Persian inspired Walnut and Almond Cookies

Ingredients

- Walnuts - 2 cups whole
- 1 cup Almonds blanched
- Vanilla - 1 1/2 teaspoons
- Sugar - 1/2 cup
- 9 egg yolks

How to Prepare

Add your 2 cups of walnuts

1 cup ground blanched almonds

1/2 cup sugar to your food processor

And mix until they are all about the same fine consistency

Add your egg yolks

your 1 1/2 teaspoon vanilla

Ideally you will let your mixture chill a bit, for about 15 min here so it is easier for you to roll, if not, and you were in a rush like me because your little one was asking for some attention, well then just get rolling and be ready for gross sticky hands.

Roll into 1 inch balls

Score with a fork (just push them a bit flat with a fork) and pop in the oven for about 20 min. They don't really brown so you will know they are done when the bottoms are a bit darker than the rest.

