

## Indian Tea Biscuits (Nankhatai)

2 cups all purpose Flour (10 oz)  
1 teaspoon ground cardamom  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
16 tablespoons unsalted butter, softened  
1 cup confectioners sugar (4 oz)  
1 1/2 tablespoons plain whole milk or low fat yogurt  
1/4 teaspoon vanilla extract  
18 whole roasted salted cashews, split in half

1. Combine flour, cardamom, baking powder, and salt in bowl; set aside. Using stand mixer fitted with paddle, beat butter and sugar on medium high speed until pale and fluffy, about 2 minutes. Add yogurt and vanilla and beat until incorporated. Reduce speed to low, add flour mixture in 3 additions, and mix until just combined, scraping down bowl as needed. Divide dough in half and form each half into 5 inch disk. Wrap disks in plastic wrap and refrigerate until firm, about 4 hours, or up to 2 days.
  2. Adjust oven racks to upper middle and lower middle positions and heat oven to 350 F. Line 2 baking sheets with parchment paper. Let chilled dough soften slightly on counter. Working on lightly floured counter, roll each disk into 1/8 inch thick circle. Using a 2 1/2 inch cookie cutter, cut out rounds, gathering and rerolling dough scraps once.
  3. Place cookies on prepared sheets, 1 inch apart, and set cashew half in center of each cookie, pressing gently to adhere. Bake until lightly browned, 14 to 18 minutes, switching and rotating sheets halfway through baking. Let cookies cool on sheets for 5 minutes and then transfer to wire rack and let to cool completely, about 20 minutes. Serve.  
(Cookies can be stored at room temperature for up to 3 days).
- 3 dozen cookies.