

How to Make Ghraybeh

This classic Lebanese-style shortbread cookie is so simple to make, it only takes flour, sugar, and butter as the base and the combination of herbs that makes it a real showstopper.



What you'll need...

- 2 cups all-purpose flour (can substitute with almond or chickpea flour)
- ½ cup of icing sugar
- 1 cup butter (or shortening) at room temperature
- 1 tsp rose water
- 6 tbsp dried rose petals (makes approximately 1 tbsp powdered)
- ½ tsp powdered cardamom
- 3 tbsp dried nettle leaf (makes approximately ½ tbsp powdered)
- 3 tbsp dried gotu kola leaf (makes approximately ½ tbsp powdered)
- Pistachios and dried rose petals for toppings

1 Mix together the butter and icing sugar with a blender until well combined. Divide the mixture in half in order to make two batches of the ghraybeh.

2 Add 1 cup of flour to one bowl and 1 cup of flour to another bowl.

- 3 Powder all of the herbs and sift in the rose petals, cardamom, and rose water into one bowl of flour, and sift the nettle and gotu kola leaves into the other bowl of flour. Separately mix the contents of each bowl.
- 4 Incorporate the butter-icing sugar mixture into the two bowls of flour in equal portions and mix each until you get a smooth, play-dough consistency and shape into a ball.
- 5 Cover the ball of shortbread with plastic wrap or a lid and refrigerate for at least 15 minutes.
- 6 Take out the shortbread dough, and have some butter on hand to cover your hands in to make the process easier. Roll out each batch to 12 (bite-sized) balls for a total of 24.
- 7 Next, take each ball and roll it out to a cylinder shape approximately 5 inches in length and curve the ends to stack on each other to form a rounded teardrop shape and seal with a pistachio or rose petal topping. Another traditional way to prepare this ghraybeh is to flatten the ball of shortbread dough with your thumb and add a topping to the center to create thumbprint cookies.
- 8 Bake the shortbread cookies on a sheet of parchment paper lining a baking sheet at oven temperature 350°F for 8-10 minutes and allow to cool for up to 10 minutes on a separate rack. You can enjoy the ghraybeh alone or with a side of rose petal honey. They also make for the perfect tea time treat!
- 9 Note: Cookies can be stored on the counter in a tupperware, which is what I do, but refrigerating would help them last longer if they aren't being eaten within 3 days.

Yield: 24 servings