

BUTTERNUT SQUASH AND PISTACHIO COOKIES



INGREDIENTS

- 350g unsifted flour
- 1 tsp bicarbonate of soda
- 1 tsp salt
- 225g unsalted butter
- 175g caster sugar
- 175g dark soft brown sugar
- 1 tsp vanilla extract
- 2 free range eggs
- 250g butternut squash, peeled and diced approx 5mm
- 50g pistachios
- 50g white chocolate



BUTTERNUT SQUASH AND PISTACHIO COOKIES

COOKING METHOD

- 01 Preheat the oven to 190°C
- 02 In a bowl, combine the flour, baking soda and salt.
- 03 In another bowl, combine the butter, sugar, brown sugar and vanilla extract until creamy.
- 04 Beat in the eggs then gradually beat in the flour mixture.
- 05 Stir in the diced butternut and the pistachios.
- 06 Split the pliable dough into two halves, rolling each out into sausage shapes, approximately 5cm/2in in diameter. Wrap them in cling film and transfer to the refrigerator until ready to use.
- 07 When you are ready to bake the cookies, simply cut the log into slices 2cm/ $\frac{3}{4}$ in thick and lay on a baking tray, widely spaced apart. Bake for 9-11 minutes.
- 08 When cooked and rested, melt the white chocolate in a bowl over simmering water and drizzle over the cookies.
- 09 Serve when chocolate has set.

