BUTTERNUT SQUASH AND PISTACHIO COOKIES





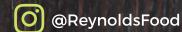
INGREDIENTS

- 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

- Preheat the oven to 190°C 01
- In a bowl, combine the flour, baking soda and salt. 02
- 03 In another bowl, combine the butter, sugar, brown sugar and vanilla extract until creamy.
- Beat in the eggs then gradually beat in the flour mixture. 04
- Stir in the diced butternut and the pistachios. 05
- Split the pliable dough into two halves, rolling each out 06 into sausage shapes, approximately 5cm/2in in diameter. Wrap them in cling film and transfer to the refrigerator until ready to use.
- When you are ready to bake the cookies, simply cut the 07 log into slices 2cm/%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.

@ReynoldsFood

09 Serve when chocolate has set.



