## Pistachio & White Chocolate Cookies

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### Makes 12

## **INGREDIENTS**

- 325g plain flour
- ½ tsp bicarb of soda
- ½ tsp salt
- 1 tbsp cornflour
- 150g unsalted butter
- 100g light brown sugar
- 100g granulated sugar
- 1 large egg
- 200g white chocolate chips
- 125g shelled pistachios, chopped

### **METHOD**

- 1. Grease two baking trays and preheat the oven to 175 degrees.
- 2. Using a stand or electric hand mixer beat together both sugars and butter until pale and fluffy.
- 3. Add the egg and beat again until thoroughly combined.
- 4. Add in the flour, bicarb, salt and cornflour and beat until fully combined but be careful not to overmix
- 5. Add the chopped pistachios and white chocolate chips, using a spatula or spoon stir through the cookie dough.
- 6. Divide in to 12 equal sized balls and put six on each tray.
- 7. Cook on your middle shelf for 12 minutes.
- 8. Remove from the oven and allow them to cool for 15-20

minutes on the tray before removing on to a wire rack to cool completely.



ENJOY! If you opt for Pistachio & White Chocolate Cookies, please do share a picture!