



Pistachio shortbread

Ingredients

- 125g butter, cold from the fridge and cubed
- 60g golden caster sugar, plus extra for sprinkling on top
- 100g plain flour
- 100g corn flour
- 40g pistachios, crushed or chopped but not too fine

Method

1. In a bowl, rub together the butter and sugar until it forms a smooth paste
2. Add both flours and the crushed pistachios to the bowl and rub in. Be careful not to over-work it – it should be crumbly
3. Bring the mixture together into a ball, then roll out to 1cm thickness. Wrap in cling film and put it in the fridge for 30 minutes
4. Pre-heat the oven to 200C/180C fan
5. After 30 minutes, take the mixture out of the fridge and cut into discs. Sprinkle with sugar and bake on a lined baking tray for approximately 15 minutes
6. Leave to cool on the baking tray for 10 minutes, then transfer onto a wire rack until completely cooled
7. Store in an airtight container and they will keep for up to a week – perfect for making a few days before your Time for a Cuppa event!