



CASHEW BUTTER COOKIES

Servings: 3

These cashew butter cookies are easy to make and are not short on flavour. While I do love a good peanut butter cookie, cashews (and almonds for that matter) make for a most excellent change of taste.

INGREDIENTS:

For the ground cashew

120g	Salted Cashews
40g	SCS Salted Butter (melted. You can also use SCS Unsalted Butter if you prefer to use less salt)

For the cookie batter

125g	SCS Salted Butter (softened)
210g	Sunshine Plain Flour
40g	SIS Caster Sugar
30g	Demerara Sugar
1	Large Egg (separated)
1/2 tsp	Pure Vanilla Extract
40g	Roasted Salted Cashews (for topping)

1. Preheat the oven to 175°C.
2. Melt the butter over low heat on a stove or in the microwave (for about 20 seconds, depending on how cold your butter is); once melted, leave it to cool.
3. In a food processor, blend 120g of cashews and melted butter until you get a grainy paste.
4. In a mixing bowl, cream butter and both sugars together with an electric mixer at medium speed until pale.
5. Add the egg white of 1 egg and ½ tsp of vanilla extract to the batter and mix until combined.
6. Sift the flour into the mixture and fold it until combined.
7. Wrap the cookie batter in cling wrap and shape it into a rectangular log (or round, if desired); to get flat sides, you can use a bench scraper or spatula to help you.
8. Freeze the batter for at least 1 hour.
9. With a sharp knife, cut the log into ¼ inch slices (or 1/2 inch slices for softer cookies) and place them on a baking sheet tray that has been lined with parchment paper.
10. Press a cashew onto each slice and bake for about 10 – 12 minutes until the edges are a beautiful golden brown.
11. Bring the cookies out and leave them on the tray to cool for 10 minutes. You may serve once the cookies are cooled or store in an airtight container for later sharing.