



## PISTACHIO CRANBERRY COOKIES

Servings: 36

### INGREDIENTS:

330g	SCS Salted Butter
65g	Shortening
400g	Sugar
2	Eggs
1 tsp	Vanilla Essence
170g	Dried Cranberries
120g	Skinless Pistachios (coarsely grounded)
600g	Plain Flour
100g	Corn Flour
2 tsps	Baking Powder

1. Preheat oven to 150°C.
2. Cream butter and shortening with sugar till pale white. Gradually add each egg and vanilla essence. Fold in cranberries and pistachios.
3. In another bowl, combine plain flour, corn flour and baking powder and fold into butter mixture until just mixed.
4. On a baking pan lined with non stick baking mat, portion no more than one tablespoon of cookie dough for each cookie and allow a small spacing between each cookie.
5. Bake cookies for 30-35 mins, switching the direction of each tray at the halfway mark.
6. Allow cookies to cool and store in airtight jars.