Honey Pistachio Cookies

Mixed in one pot and a cooking time of just 12 minutes makes these cookies easy to whip up for unexpected guests. They are just as delicious with gluten free, wholemeal or white flour.

Ingredients

120g butter

Scant ¼ cup caster sugar

¼ cup honey

1 Tablespoon lemon juice

½ teaspoon grated lemon zest

85 g chopped pistachios

¼ teaspoon ground cardamon

1 ¼ cups plain flour, sifted

Pinch salt (optional)

Method

1. Heat oven to 180 deg C (160deg C fan-forced).
2. Prepare two oven-proof biscuit trays by covering with baking paper.
3. Place butter, sugar and honey in a small saucepan and place over gentle heat until butter melts.
4. Mix in lemon juice, grated zest, pistachios and ground cardamom.
5. Mix in flour and salt.
6. Take about a Tablespoon of the mixture and place on baking paper on the biscuit trays leaving some space for spreading.
7. Bake in the oven for about 12 minutes or until golden brown.
8. Remove from the oven and leave cookies to cool on the biscuit tray until firm, then transfer to a cooling rack.

Makes about 30 small cookies.

And have some fun playing with the base recipe – maybe use glace ginger and rum instead of pistachio and lemon; or chocolate chips and vanilla essence or Frangelico (while keeping an eye on how much sugar you might need, depending on what substitutes you use).

Happy baking!