



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Pistachio and Cranberry Cookies **(Or Cranberry and Orange)**

Makes about 22 small to medium cookies.

Ingredients

175g butter, softened
85g golden caster sugar
½ tsp vanilla extract
225g plain flour
75g pistachios
75g dried cranberries

Alternative (leave out the pistachios):

Use 150g Cranberries and add zest of 1 orange, otherwise make all as the same.

Method

- Mix the butter, sugar and vanilla extract with a wooden spoon. Stir in the flour, then tip in the pistachios and cranberries – you might need to get your hands in at this stage to bring the mix together as a dough.
- Halve the dough and shape each half into a log about 5cm across. Wrap in cling film, then chill for anywhere from 1 to 12 hours in the fridge, or if you're making well ahead, freeze for up to 3 months.
- Slice the logs into 1cm – 1.5cm thick rounds (defrost in the fridge overnight if they've been in the freezer), place on a baking tray lined with bake-o-glide (or baking parchment) and bake for 12-18 minutes or until just turning in colour.

AGA (2 oven): put the grid shelf on floor of roasting oven, bake on a plain shelf set on this with the cold shelf on the runners above.

AGA (3 and 4 oven): bake on the lowest set of runners in the baking oven.

Everhot: set the top oven (or second oven if it's more convenient) to 190°C and bake on the third (up from the bottom) shelf position.