

Saffron pistachio cookies



Time to prepare 10 minutes

Time to bake 10 minutes

20-25 cookies

180c preheated oven

Cookie cutter

Ingredients

Room temperature butter 100g

Caster sugar 100g

Plain flour 200g

Ground cardamom 1 tsp

Rose water 1tbsp

crushed pistachios 20

Saffron steeped in hot water 1tbs

To make

Using an electric mixer, beat the butter and sugar until soft and fluffy. Add the saffron, rose water, cardamom and pistachios. Add the flour gradually until a soft dough is formed. Role out the dough between two pieces of baking sheets and cut using your favourite cutter. Press some crushed pistachios on each cookie using a rolling pin. Place the cookies in the oven tray covered with baking sheet. Bake for 10 minutes in a .preheated oven of 180c

Let cool and then using a spatula gently remove from the tray and serve with your (: favourite tea