

CHEERS

tops!

MALAYSIAN BUTTER BISCUITS WITH A WHITE CHOCOLATE AND PISTACHIO TOPPING

INGREDIENTS

200 g unsalted butter, at room temperature

½ C (125 ml) castor sugar

2 tsp (10 ml) vanilla essence

¼ C (60 ml) rolled oats, roughly chopped in a food processor

Pinch of salt

¾ C (200 ml) self-raising wheat flour, sifted

1¼ C (310 ml) cake wheat flour, sifted
½ tsp (2.5 ml) baking powder

150 g white chocolate, chopped and melted

1 C (250 ml) pistachio slivers, lightly roasted in the oven or on the stovetop
Gold leaf or gold dust (optional)

METHOD

1. Preheat the oven to 160 °C.

2. Line at least two baking trays with baking paper and set aside.

3. In the bowl of an electric mixer, fitted with the paddle attachment, cream the butter and castor sugar until light and fluffy.

4. Add the vanilla essence, rolled oats, salt, flours and baking powder and mix to form a unified biscuit dough.

5. The dough is very soft and can be shaped using a cookie press gun. Alternatively, roll it out on a lightly floured surface to a thickness of 3–4 mm and use a cookie cutter to shape the biscuits.

6. Arrange the biscuits on the baking trays.

7. Bake for approximately 12 minutes or until the biscuits are golden. The biscuits will be soft while hot, but will harden as they cool.

8. Set aside on a wire rack until cool.

9. Dip the biscuits into the melted chocolate and scatter with pistachio chips. Set aside until the chocolate has set.

10. To create that Eid glitz and glamour, adorn with bits of gold leaf or sprinkle with gold dust.