



### Pistachio and White Chocolate Biscuits

#### **Ingredients**

250 grams (0.5 pounds) butter, softened  
125 grams (0.25 pounds) of cophu, melted  
1/2 cup white sugar  
1 cup brown sugar  
2 eggs  
2 teaspoons vanilla essence  
1 1/2 cups plain flour  
1 cup wholemeal flour  
1/2 cup rolled oats  
1 teaspoon baking powder  
1 teaspoon bicarbonate of soda  
2 cups white chocolate chips  
1 1/2 cups chopped pistachio nuts

#### **Method**

1. Preheat oven to 180 C° (356 F°). Line a baking tray.
2. In a large bowl, mix butter, cophu, white sugar and brown sugar until smooth and creamy.
3. Beat in the eggs one at a time, then stir in the vanilla.
4. Combine the plain flour, wholemeal flour, oats, baking powder and bicarbonate of soda.
5. Stir into the creamed mixture to form a dough.
6. Fold in the white chocolate chips and pistachios. Drop dough by tablespoonful's onto prepared baking trays. They will spread, so don't place too close together.
7. Bake for 8 to 10 minutes in the preheated oven. Allow biscuits to cool on baking tray for 5 minutes before removing to a wire rack to cool completely.

**Rosalina grew up in her grandmothers 'Kitchen of Life'. Nonna's constant mantra was 'eat, then we talk.' Food solved everything.**

*Guilt-ridden, Rosalina vowed to ring her family later and tell them how much she loved them. With this positive notion, she topped up everyone's coffees and placed a couple of pistachio and white chocolate biscuits on a plate. (Treasured Secrets)*

**Recipe by Kendall Talbot author of the Treasure Hunter series.**