



Chocolate Mint Stick Pistachio Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

-250 g Butter -1 cup of White Sugar -6 tablespoons of Milk -1 teaspoon of Vanilla Bean Paste -3 cups of Self Raising Flour -1 cup of Custard Powder -100 g of Pistachio Kernels, roughly chopped or bashed -150 g of Mint Chocolate Sticks chopped

Instructions

1. Beat butter and sugar in a mixer until well blended and pale. 2. Add vanilla bean paste and milk and beat well. 3. Fold in sifted flour with a metal spoon, replace bowl and then beat in pistachios and mint chocolate sticks, until just combined. 4. Roll into teaspoon sized balls and place on a lined baking tray. 5. Bake at 200 c for 12-15 Min's or until golden brown. 6. Cool on tray for a minute and then transfer to a cooling rack. 7. Makes about 50 cookies.