



Christmas 2023 Emails  
From YBF! Dance  
Day 10



## *Pistachio & Cranberry Cookies*

These Crunchy, Fruit & Nut Biscuits Are Sure To Be A Family Favourite  
- Make Ahead And Freeze, Or Wrap Up For The Perfect Homemade Gift

### Ingredients:

175g Butter, Softened

85g Golden Caster Sugar

½ Tsp Vanilla Extract

225g Plain Flour

75g Pistachios

75g Dried Cranberries



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### Method

- 1 - 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 1 Hour Or Freeze For Up To 3 Months.
- 2 - Heat Oven To 180C/160C Fan/Gas 4. Slice The Logs Into 1cm-Thick Rounds, Place On A Baking Tray Lined With Baking Parchment And Bake For 12-15 Mins. Cool Completely On The Tray.

Coming Up Tomorrow -  
Red Cabbage,  
Cauliflower &  
Coconut Dahl!

