

More than 1 hour

Makes 1 cake

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Ingredients:

- 1 ½ cups (300g) butter, at room temperature
- 1 cup (130g) icing sugar
- 2 large eggs
- ½ tsp (3ml) ground cardamom
- 3 cups (450g) cake flour
- 1 packet (100g) pistachio nuts, chopped + extra for decorating
- ½ cup (100g) castor sugar, for sprinkling (optional)

For decorating:

- 2 slabs (100g each) white chocolate, melted

Check Out our other easy [biscuits recipe](#)

Method

1. Cream butter and icing sugar together with an electric mixer until light and creamy.
2. Add eggs, one at a time, mixing until fully incorporated before adding the next one.
3. Add cardamom and mix well.
4. Add flour and pistachios and mix to create a solid dough (take care not to overmix).
5. Divide dough into two equal portions.
6. Place a sheet of baking paper on a work surface and roll each portion of dough into a 30cm long log (it should be 4-5cm in diameter).
7. Wrap in clingfilm and chill in the fridge for a few hours or overnight (freeze logs if not baking immediately and use as needed).
8. Preheat oven to 180°C.
9. Line two baking trays with baking paper.
10. Slice logs into 7-8mm thick discs

11. Place biscuits on prepared baking trays, leaving a 2cm gap between each one.
12. Bake for 6 minutes, then rotate baking trays and bake for a further 6 minutes until golden around the edges and firm in the centre.
13. Sprinkle with castor sugar, if you like, and cool on a wire rack.
14. For decorating, dip half of each biscuit in chocolate, allow excess to drip off and place on baking paper.
15. Sprinkle extra pistachio nuts over chocolate.
16. Serve with strong coffee or Turkish tea.