

Cashew nut cookies

Salty, sweet, soft and tender, these fragile biscuits are made with salted, roasted cashews and light brown sugar. Although these are very much meant to be eaten the day they are made, they will keep for a few days in an air-tight tin. Their slightly salty quality is extraordinary with vanilla ice cream. Serve them on the side, or maybe crumble them over the top. Makes about 12.

100g butter at room temperature

50g light muscovado

50g golden caster sugar

60g salted, roasted cashew nuts

100g cashew nut butter

100g plain flour

1/2 tsp bicarbonate of soda

1/2 tsp [baking](#) powder

Cut the butter into chunks and put it in the bowl of a food mixer. Add the sugars and beat for several minutes at moderate speed until it is very pale and smooth. Set the oven at 190C/gas mark 5. Roughly chop the toasted cashew nuts. Mix in the cashew nut butter and most of the cashew nuts.

Mix the flour, bicarbonate of soda and baking powder, and stir gently into the butter and sugar mixture to form a soft dough.

Spoon heaped tablespoons of the dough on to a non-stick baking sheet lined with baking parchment. (You can push them down a bit with a fork if you like, but the chunkier they are the more moist they will be.)

Scatter over any remaining cashew nuts and bake the biscuits at 190C/gas mark 5 for 12–14 minutes until they are pale gold and dry on top. Inside they should be slightly moist. Remove them from the oven and let them cool slightly before transferring them to a cooling rack. (You won't be able to move them when they're warm.)