



RASPBERRY HAZELNUT BISCUITS

<https://www.mainland.co.nz/recipe/raspberry-hazelnut-biscuits.html>



PREP TIME
50 MINS

COOKING TIME
15 MINS

SERVES
30 BISCUITS

A seasonal treat that'll make a great gift all year round. With Mainland Unsalted Butter as the secret ingredient, these soft chewy cookies come to life with crunchy hazelnuts and raspberry icing.

Ingredients

- 125g Mainland Unsalted Butter
- 90g Caster sugar
- 90g Ground hazelnuts
- 1 teaspoon Lemon juice
- 1 teaspoon Vanilla extract
- 185g Plain flour

Icing

- 250g Icing sugar
- 1 teaspoon Mainland Unsalted Butter
- 1-2 teaspoons Raspberry essence or liqueur
- 1½ teaspoons Hot water
- Freeze dried raspberries

Method

1. Preheat oven to 160°C. Line a baking sheet with baking paper.
2. Cream together 125g Mainland Unsalted Butter and 90g caster sugar until light and fluffy.
3. Stir in 90g ground hazelnuts, 1 teaspoon lemon juice and 1 teaspoon vanilla extract.
4. Sift in 185g plain flour to form a firm dough.
5. On a floured board roll out to ¼ cm thickness and cut into 5cm rounds.
6. Place on baking sheet and bake 12 to 15 minutes, or until lightly browned. Cool on wire rack.

Icing

1. Sift 250g icing sugar into a bowl.
2. Add 1 teaspoon melted Mainland Unsalted Butter and 1 to 2 teaspoons raspberry essence or liqueur.
3. Stir in 1½ tablespoons hot water, drop by drop, until mixture is of spreading consistency.
4. Spread icing onto completely cooled biscuits. Sprinkle with freeze dried raspberries.