

# Pistachio Shortbread

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*Lightly flavoured and very delectable, this recipe makes an unusual but very yummy tasting shortbread.*

## Ingredients:

280g flour  
220g butter  
140g caster sugar  
80g pistachio nuts  
1 egg yolk  
Rind of one orange  
1 tbsp. brandy  
Pinch of salt

## Directions:

1. Beat the butter, sugar, orange and brandy together until fully combined. Stir in the egg yolk.
2. Add in the pinch of salt and stir.
3. Add the flour and nuts and give everything a final mix until it comes together to a loose dough.
4. Cling film the dough and pop in the fridge for an hour.
5. Preheat the oven to 190C/gas mark 5.
6. Grease a baking tray.
7. Roll out the shortbread to about 1cm thick and cut into desired shapes.
8. Cook in the oven for about 12 minutes and then leave to cool.

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