



Cashew, Peanut and Thyme Cookies

Difficulty: Easy

Servings: 50 - 60 pieces

Preparation Time: 180 mins

Cooking Time: 40 mins

Ingredients

- 1 Egg Yolk
- 10g Fresh Thyme Leaves
- 85g Corn Flour
- 250g Ground Peanuts (with skin)
- 250g Sugar
- 600g Flour
- 300ml Peanut Oil
- 1 Teaspoon Salt
- 1.5 Teaspoons Baking Powder
- 1.5 Teaspoons Baking Soda
- As Desired Cashew Nuts

Method

1. Set your Oven to 150°C, using **4D Hot Air mode**. Roast ground peanuts for 20 to 30 minutes.



2. Rub to remove peanuts' skin. Pour skinned peanuts into a blender container and blend them into a coarse texture with your Hand Blender.



3. Add flour, sugar, corn flour, blended roasted peanut, baking powder, baking soda, salt and fresh thyme leaves in a mixing bowl, and mix well using a spatula.



4. Pour peanut oil in slowly and mix well to form a dough. When dough is formed, knead well with both hands. Split dough into 4 portions and wrap each portion with a cling wrap. Set aside to rest for 90 minutes.

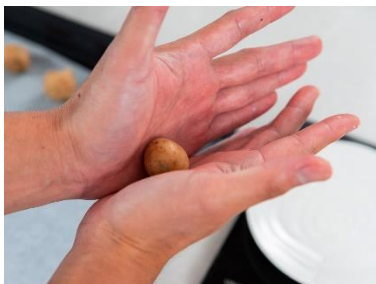




5. Preheat your Oven to 160°C, using **Bottom Heat** mode. Line a baking tray with baking paper.



6. Working with 1 portion of the dough at a time to prevent the rest from drying out, remove the cling wrap and split and roll dough into individual balls of 15g each. Place them on the baking tray.





7. Top the balled doughs with cashew nuts and brush with egg yolk wash. Bake cookies for 20 to 30 minutes.



8. Serve and enjoy.

