

## Cashew Butter Cookies

If you love peanut butter cookies you will really love the richness of these cashew butter cookies.

Preheat oven to 350°F

2 baking sheets lined with parchment or silpats.

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Makes about 18 cookies

2-1/4 cups	all-purpose flour
3/4 cup	granulated sugar, divided
1/2 cup	brown sugar, packed
1 tsp	baking soda
1/2 tsp	salt
1/2 cup	vegetable shortening
1/2 cup	cashew butter
2 tbsp	whole milk
1 tsp	vanilla extract
1 large	egg
1/4 cup	whole cashews

1. In a mixer bowl, with paddle attachment, combine flour, 1/2-cup (125 mL) granulated sugar, brown sugar, baking soda, salt, vegetable shortening, cashew butter, milk, vanilla, and egg at low speed for 4 minutes until stiff dough forms. Refrigerate for 10 minutes.
2. Scoop dough and roll into remaining 1/4 cup (50 mL) granulated sugar. Place 2-in apart on prepared baking sheets. Flatten with palm of your hands. Press cookie stamp to create the “waffle” pattern. Place two cashews on top of dough. Bake in preheated oven until golden brown on top, for 10 to 12 minutes.

Variation: Add 1 cup of semi-sweet chocolate chips to dough for Cashew Chocolate Chip Cookies.