

Recipe created by Ms.Goto, a student at Tokyo Kasei Gakuin University



Honey Soaked Blue Cheese and Nut Cookies

Ingredients

(For about 27 cookies)

Cashew nuts 20g

Blue cheese 35g

Honey 35g

Granulated sugar 25g

Water 6g

Unsalted butter 75g

Whole egg 15g

Caster sugar 50g

A { Banana starch 75g

Almond flour 35g

Corn starch 10 g Directions

- Prepare the butter and eggs by letting it sit in room temperature.
- Roast cashew nuts in the oven at 170° C degrees for 8 minutes.
- Cut the blue cheese into 5 mm cubes and soak in honey overnight.

Directions

1. In a frying pan, heat granulated sugar and water on medium heat. When the sugar has dissolved, mix in the cashews.
2. Mix with a wooden spatula on medium heat until the sugar turns dark brown.
3. On a baking pan lined with parchment paper, spread the nuts onto the baking sheet and let them cool.
4. When the nuts have cooled down, coarsely chop the nuts.
5. In a bowl, cream the butter using a whisk. Add caster sugar until the mixture turns whitish in color.
6. Add beaten egg gradually and mix well.
7. Sift dry ingredients (A) and add to the butter mixture and mix lightly with a spatula. Fold in the nuts and cheese lightly.

8. Roll the dough into a log, wrap it with plastic wrap and let it stand in the refrigerator for 1 - 2 hours.
9. Cut the dough in 1 cm thickness and place on a baking pan lined with parchment paper. Bake the cookies in a 180° C degree heated oven for 5 minutes and then turn the heat down to 120° C degrees and continue to keep baking for 7 minutes.