# Loaded Capilano Honey, White Chocolate & Pistachio Butter Cookies

**EASY • 40 MINS**

If you've been loving the internet's loaded cookie craze, Buzzfeed's latest creation takes it up a notch. Featuring Capilano Honey and creamy pistachio spread, this Pistachio & Honey Loaded Cookie is the ultimate twist on a viral favourite.

| SKILL LEVEL | PREP TIME | COOKING TIME | SERVINGS |
|---|---|---|---|
| Easy | 20 mins | 20 mins | 15 Cookies |

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## Ingredients

Cookies:

- 225g pistachio butter
- 1 cup butter, roughly chopped
- ¼ cup Capilano Pure Honey
- 1/2 cup brown sugar, firmly packed
- 1/2 cup caster sugar
- 2 eggs
- 3 cups plain all-purpose flour
- 1/2 tsp baking soda
- 2 tsp baking powder
- 1 cup pistachios
- 1 cup white choc melts
- 1 tsp salt flakes

Honey Frosting:

- 340g Unsalted Butter, room temperature
- 80g Capilano Pure Honey
- 80g Icing Mixture, sifted

To Decorate:

- ¼ cup pistachios, roughly chopped
- 2 tbsp Capilano Pure Honey

Used in this recipe

**Pure Honey**

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

## Method

1. Line an oven tray with baking paper.
2. Place heaped teaspoon-sized balls of pistachio butter onto the tray, and place into the freezer to set for one hour.
3. Line three additional trays with baking paper.
4. Add the butter, Capilano Pure Honey, brown sugar and caster sugar to a mixing bowl, and cream using electric beaters until light and pale in colour, and fluffy in texture.
5. Then add one egg, and mix until well combined. Add the second egg and mix well.
6. In a separate bowl, mix together the plain flour, baking soda, baking powder and salt.
7. Add the flour mixture into the butter mixture, and mix until just combined.
8. Fold in the white chocolate melts and pistachios.
9. Divide the dough into 15 large balls, then place a frozen ball of the pistachio butter into the middle of each dough ball. Roll to encase the filling.
10. Place 4-6 balls of dough onto each lined tray. Place trays into the fridge for a minimum of 30 minutes - 3 hours to allow the dough balls to chill.
11. Preheat the oven to 160°C fan-forced.
12. Place cookies into the oven to bake for 13-18 minutes or until golden brown and just set on the outside. Set aside to cool.
13. To make the frosting, in a mixing bowl using electric beaters, cream the butter until pale, light and fluffy.
14. Add the Capilano Pure Honey and whisk for another minute before adding in the icing mixture. Whisk until combined and place in a piping bag.
15. When the cookies are cool to touch, pipe the icing on top. Sprinkle over the remaining chopped pistachios and drizzle with extra honey.
16. Serve and enjoy!

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Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

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