



## Hong Kong Walnut Biscuits

While lard is traditional in these deliciously crumbly biscuits, I'm more likely to have butter on hand so that's what I use, I also like the flavour it adds. Substitute extra castor sugar for the brown sugar if need be.

**Makes 12 pieces**

### METHOD

1. Preheat oven to 180°C.
2. Crush walnuts coarsely, reserving 12 pieces for decoration.
3. Combine crushed walnuts with flour, baking powder, bicarb soda and a good pinch of salt.
4. Place butter, castor sugar, brown sugar and half the egg in a mixing bowl and whisk until well combined.
5. Add walnut mixture and stir to form a smooth dough.
6. Divide dough into 12 pieces.
7. Roll each piece between the palms of your hands to form a ball, placing them on a baking paper-lined tray about 5cm apart.
8. Press with the tines of a fork to flatten them slightly then top with a piece of reserved walnut.
9. Add a tablespoon of water to the remaining egg and brush over the top of the biscuits.
10. Bake for 15 minutes, then reduce oven temperature to 160°C and bake for a further 10 minutes or so, until well coloured and cooked through.
11. Set aside to cool on the tray.
12. Store in an airtight container in a cool place for up to 5 days.

### INGREDIENTS

- ¾ cup walnut pieces (about 70g)
- 1 cup plain flour
- ½ teaspoon baking powder
- ¼ teaspoon bicarb soda
- Salt flakes, to taste
- 75g butter, melted
- 2 tablespoons castor sugar
- 2 tablespoons brown sugar
- 1 egg, lightly beaten