

### Chinese Walnut Biscuits (Hup Toh Soh)

150g self-raising flour  
1 tsp baking soda  
40g walnut  
80g butter  
60g sugar  
1 egg, beaten

- Place the walnut in a pan over medium heat. Roast the walnuts until they become fragrant and turn slightly brown.
- Reserve some walnut halves for putting on the biscuits and put the rest in a food processor and pulse to chop finely.
- Cream the butter and sugar until it becomes light and fluffy and the colour turns slightly pale.
- Add half the beaten egg and continue mixing.
- Combine the self-raising flour and baking soda.
- Combine the butter mixture with the flour and crushed walnuts to form a dough. Add slightly more of the beaten egg if it is too dry to form a dough.
- Divide the dough into portions of about 30 grams each.
- Roll each portion into a ball by hand and place it on a lined baking tray.
- Flatten each dough ball slightly by pressing one walnut half on top to make an indentation.
- Brush some of the other half of the beaten egg on the surface of each biscuit.
- Bake the biscuits at 170°C, for 25 minutes or until golden brown.
- Let them cool on a rack.