

Pistachio Cookies



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Cooking Time: 9 minutes

Start to Finish Time: 39 minutes

Preparation Time: 30 minutes

Yield: 2 1/2 dz

Categories: Cookies

Source: Adapted From: PureWow

Description: If you like pistachio nuts, you will like the subtle flavor they add to this cookie.

Ingredients

1/2 c Pistachios,
shelled and dry
toasted

1 stick Butter,
unsalted at room
temperature

3/4 c Sugar,
granulated

1 Egg

1 1/2 t pure Vanilla

The seeds from 1
vanilla bean

1 c All-Purpose Flour

1 t Kosher Saly,
eliminate if pistachios
are salted

1/2 t Baking Soda

1/4 c Dark Rum

Turbinado sugar,
garnish

Directions

Preheat oven to 350 degrees F. Line two baking sheets with parchment or use a silpat.

In a coffee bean grinder, grind the toasted pistachios until they are finely ground. Some will be flourlike but others will be pea sized.

Using a paddle attachment, cream the butter and sugar in the mixer bowl until light and fluffy, about 4 to 5 minutes. Add the egg and the vanilla and the vanilla seeds and beat until combined.

Add the ground pistachios, flour, salt, rum and baking soda. Mix until the ingredients are fully incorporated, about 1 to 2 minutes.

Scoup a rounded tablespoon of the dough onto the cookie sheet. Press the dough lightly with your hand to flatten. Garnish each cookie with 1 teaspoon of Turbinado sugar.

Bake until the cookies are golden on the edges, 7 to 9 minutes. Place on a wire rack to cool. The cookies will keep up to 1 week in an airtight container.