



The Brick Kitchen
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Pistachio Cookies

Makes 24 cookies

Soft and chewy, nutty and citrusy, these little pistachio cookies are a delight! Offering a delicate balance of salty and sweet, this humble dessert pairs equally well with both morning coffee and evening tea. Perfect for sharing!

Ingredients:

6 oz pistachios, (unsalted, raw or roasted, shells removed),
 reserve a handful for sprinkling on top of the cookies
1-3/4 cups all-purpose flour
1-3/4 cups powdered sugar, plus more for rolling cookies
1/4 teaspoon Kosher salt
1/2 teaspoon cardamom
Zest of one lemon
2 eggs, room temperature
2 teaspoons almond extract

Directions:

1. Preheat the oven to 350° F.
2. In a food processor, pulse the pistachios until a fine crumb is formed and no large pieces remain.
3. Combine the ground pistachios, all-purpose flour, powdered sugar, Kosher salt, cardamom, and lemon zest in a large bowl and mix until evenly combined.
4. In the bowl of a stand mixer with the paddle attachment mix the eggs and almond extract until combined and frothy, roughly 1-2 minutes.
5. Slowly add the dry ingredients to the wet ingredients until just combined. Do not over mix. The dough will be thick and slightly sticky.
6. Form the dough into 1-1/2" balls and roll in powdered sugar. Place dough balls on a baking sheet, and bake for 12-15 minutes until the cookies start to crack, but are still soft. Sprinkle the tops with crumbled pistachios or a pistachio half, if desired.
7. Cool on a cooling rack. Enjoy!