

Pistachio Cookies

Ingredients

1 stick unsalted butter, at room temperature
¾ cup sugar
1 egg
2 tsp. vanilla extract
1 cup all purpose flour
1 tsp. salt
½ tsp. baking soda
½ cup shelled pistachios chopped

Preparation

In a mixing bowl with paddle attachment cream butter and sugar together for 4-5 minutes until fluffy. Add egg and vanilla and mix until thoroughly combined.

Combine flour, salt and baking soda and add a little bit at a time until fully combined. Add pistachios and mix further.

Remove dough from bowl and paddle, wrap in plastic wrap and chill in refrigerator for at least an hour.

Preheat oven to 350 – line baking sheet with parchment paper. Take ½ tablespoon of dough and roll into balls, place on sheet 2 inches apart. Flatten into discs with fingers and bake 8-9 minutes. Remove from oven, cool and move to rack. Will keep in airtight container for a week.