

Easy Pistachio Cookies

Adapted from anitalianinmykitchen.com



- 1 cup + 2 tablespoons all purpose flour
- 1/4 cup granulated sugar
- ½ teaspoon baking powder
- 3/4 cup pistachios (finely chopped) divided
- 1 pinch salt
- ½ cup + 2 tablespoons butter (softened & cubed)
- 1 large egg



Directions



Yield: 21 cookies Serving size: 1 cookie

- In the bowl whisk together the flour, sugar, baking powder, chopped pistachios (remove 1 tablespoon to sprinkle on the unbaked cookies set aside) and the salt, then add the butter and egg, pulse, beat with the flat beater or mix with a fork until combined.
- On a lightly floured flat surface, form the dough into a ball, the dough should be soft but not sticky. Wrap it in plastic and refrigerate for 1
- Remove the dough from the fridge and roll the dough into small golfball size balls, approximately 21, place the cookies on a parchment paper lined cookie sheet, lightly flatten each ball with a fork and sprinkle with the remaining chopped pistachios.
- While the oven is pre-heating, chill the cookies for about 15-20 minutes, then bake for approximately 10-12 minutes or until golden around the edges. Let the cookies cool on the cookie sheet for approximately 15 minutes, then move to a wire rack to cool completely.

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



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- 1 cup + 2 tablespoons all purpose flour
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- Pre-heat oven to 350F.
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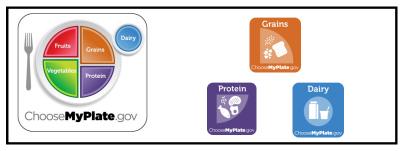
Fast Facts





Featured Food Groups





Cooking Tips



- Sometimes you can find pre-chopped nuts, but if not, nuts can be chopped by hand.
- Use either roasted and shelled salted or unsalted nuts.
- Place the whole pistachios in a blender, food processor, or chop by hand finely but not chopped to powder.

Second Harvest is an equal opportunity provider.





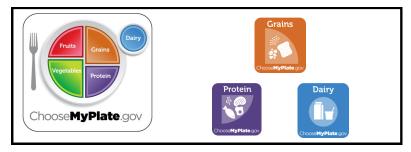
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Amount Per Serving		
Calories		90.7
		aily Value
Total Fat	5.2 g	7 9
Saturated Fat	2.2 g	11 9
Trans Fat	0.1 g	
Cholesterol	15.6 mg	5 '
Sodium	14.8 mg	11
Total Carbohydrate	9.4 g	3
Dietary Fiber	0.7 g	2 '
Total Sugars	2.8 g	
Added Sugars	2.4 g	5
Protein	2 g	
Vitamin D	0.1 mcg	0
Calcium	14.1 mg	1 '
Iron	0.6 mg	3 '
IIOII		1 '