



# Easy Pistachio Cookies



Adapted from [anitalianinmykitchen.com](http://anitalianinmykitchen.com)

## Ingredients



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



## Directions



Yield: 21 cookies    Serving size: 1 cookie

1. 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.
2. 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 hour.
3. 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.
4. Pre-heat oven to 350F.
5. 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. Enjoy!

Visit [secondharvestkitchen.org](http://secondharvestkitchen.org) to find more recipes, free classes, and ways to get involved!



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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.

Easy Pistachio Cookies	
<b>Nutrition Facts</b>	
Serving Size	1 Cookie
Amount Per Serving	
<b>Calories</b>	<b>90.7</b>
	<b>% Daily Value*</b>
<b>Total Fat</b>	5.2 g 7 %
Saturated Fat	2.2 g 11 %
Trans Fat	0.1 g
<b>Cholesterol</b>	15.6 mg 5 %
<b>Sodium</b>	14.8 mg 1 %
<b>Total Carbohydrate</b>	9.4 g 3 %
Dietary Fiber	0.7 g 2 %
Total Sugars	2.8 g
Added Sugars	2.4 g 5 %
<b>Protein</b>	2 g
Vitamin D	0.1 mcg 0 %
Calcium	14.1 mg 1 %
Iron	0.6 mg 3 %
Potassium	56.8 mg 1 %
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	
Full Info at <a href="http://cronometer.com">cronometer.com</a>	



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