



# Pistachio Shortbread Cookies



22 cookies



1 hrs. 30 min

## DIRECTIONS

Flaky, rich, and buttery these pistachio shortbread cookies are so easy to make and taste truly incredible! Each bite will quite literally, melt in your mouth! And the pistachios add a beautiful crunch, taking these cookies to a whole new level.

## INGREDIENTS

- 1/2 cup granulated sugar (100g)
- 3/4 cup + 2 Tbsp unsalted butter, softened (200g)
- 1 3/4 cup + 2 Tbsp all purpose flour (300g)
- 1/2 cup pistachios, finely chopped
- 40g white chocolate, melted (~1/4 cup)

1. In a large bowl cream together the softened butter and granulated sugar until creamy and fluffy, this should take 2-3 minutes if your using a hand/stand mixer. ( If you're doing this by hand it will take a few more minutes.)
2. Add in the all-purpose flour and finely chopped pistachios(save some chopped pistachios for the top), and mix until combined. The mixture will be very crumbly.
3. Now use your hands to bring the dough together then transfer it onto a well-floured surface. Press all the crumbs into the dough until you have a smooth ball.
4. Roll it out into a square about 1 cm in thickness, then use a round cookie cutter (I used a 2-inch/6 cm diameter round cookie cutter) to cut out the shortbread cookies. Place the cookie cut-outs onto a lined baking tray and repeat the same process until you've used up all of your dough. Chill the cookies for 1 hour.
5. Once the cookies have been chilling for 45 minutes, preheat your oven to 160 °C / 320 °F.
6. Bake the chilled cookies for 17-20 minutes until the edges are slightly golden brown. Once baked let the cookies cool on the tray for 5-10 minutes, then transfer them onto a cooling rack to cool completely.
7. Drizzle on melted white chocolate however you'd like garnish with some more chopped pistachios, and enjoy!