



# PISTACHIO SHORTBREAD COOKIES

A classic buttery shortbread slice and bake cookie loaded with fresh pistachios



**Course:** cookies, Dessert    **Cuisine:** American    **Prep Time:** 10 minutes    **Cook Time:** 10 minutes

## Ingredients

1 cup unsalted butter, at room temperature	1 3/4 cups all purpose flour
1/2 cup granulated sugar	1/4 cup cornstarch
1 tsp pure vanilla extract	1 cup whole pistachios

## Instructions

- \*Cream the butter and the sugar together.
- \*Beat in the vanilla
- \*Whisk together the flour and cornstarch. Blend them into the butter and sugar, until it forms a dough.
- \*Stir in the pistachios and make sure you get them well distributed in the dough.
- \*Turn the dough out onto a sheet of plastic wrap and form it into a log, about 9 or 10 inches long. Wrap it in the plastic and smooth it into a uniform smooth shape, twisting the ends to secure.
- \*Refrigerate the dough for at least 2 hours, or overnight.
- \*Preheat oven to 350F
- \*Slice the dough into 1/4 - 1/3 inch slices and place on a parchment or silpat lined baking sheet. Thinner slices will bake up crispier, and thicker ones will be more buttery and soft.
- \*Bake for about 10 minutes, maybe a little longer for thicker cookies. The cookies will still be pale and soft, but will firm up as they cool.
- \*Cool for 2 minutes on the baking sheet, then cool completely on a rack.

## Tips for working with slice and bake dough

Slice and bake cookies never turn out quite as perfectly round as roll out cookies, but they have a nicer texture, I think. They're tender and crumbly, never tough.

If you want to help insure that the log of dough stays round while it chills, you can wrap the log in a thick towel first.

Make sure the dough is nice and cold, and use a sharp, serrated knife, I used a bread knife, and a gentle sawing motion to slice through the dough cleanly.

*Unsalted roasted pistachios was used for this recipe. Packaged still in the shell, they're fresher that way. You can actually taste the pistachio flavor. You can actually buy real [Pistachio Extract](#) for a more pronounced taste. The vanilla and the nuts themselves make for a really subtle and unusual cookie. Depending on how thick you slice them, and precisely how long you cook them, they will either be crispy or buttery, it's your call.*

You can keep a whole lineup of shortbread cookie dough logs in the freezer during the weeks leading up to Holidays