

WHITE CHOCOLATE PISTACHIO COOKIES

INGREDIENTS:

2 sticks butter, softened to room temperature
¾ cup granulated sugar
1 teaspoon LorAnn Pistachio Bakery Emulsion
1 teaspoon vanilla extract
2 ⅓ cup all-purpose flour
1 cup roasted & lightly salted pistachios, chopped
1 cup good quality white chocolate
¼ cup finely chopped pistachios



DIRECTIONS:

1. In an electric stand mixer fitted with a paddle attachment, beat butter and sugar on medium speed until light and fluffy, about 2 minutes.
2. Add vanilla extract and pistachio emulsion and mix until combined. Scrape down the sides of the bowl to ensure everything is evenly combined.
3. Turn the speed down to the lowest setting and add the flour mixture until just combined. Fold in chopped pistachios.
4. Place two large pieces of plastic wrap on the counter and place the dough on top. Shape cookie dough into a log about 6 inches long by 2 inches wide. Once the logs are formed, wrap tightly with plastic wrap, and refrigerate two hours or overnight.
5. Preheat oven to 350°F and line a baking sheet with silicone baking mat or parchment paper.
6. Slice the chilled dough into ¼ inch thick pieces and place the cookies on a baking sheet about 1 inch apart. Bake cookies for 12-16 minutes, rotating the pan halfway through, and cook until edges are browned.
7. Remove from oven and allow cookies to cool for 5 minutes on the baking sheet before transferring to a wire rack to cool.
8. In a double boiler, add chopped white chocolate and melt. Be careful as white chocolate burns very easily.
9. Use a spoon to drizzle the melted chocolate over the cooler cookies or dip the cookie halfway into the

chocolate. Immediately sprinkle pistachios on top. Let set for 1 hour or place in fridge to speed up setting time. Store in an airtight container for up to 3 days.

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