

INGREDIENTS:

WHITE CHOCOLATE PISTACHIO COOKIES

2 sticks butter, softened to room temperature

3/4 cup granulated sugar

1 teaspoon LorAnn Pistachio Bakery Emulsion

1 teaspoon vanilla extract

2 ½ cup all-purpose flour

1 cup roasted & lightly salted pistachios, chopped

l cup good guality white chocolate

1/4 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

Share your creations with us on social media! #lorannoils @lorannglobal

(700 © LORÁNNOILS.COM

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.