

Foodnity Recipes

Salted Honey Pistachio Cookies

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**Mediterranean-American Fusion** Cuisine

Ingredients

Cookie Base

- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup brown sugar
- [ ] 1/2 cup granulated sugar
- [ ] 1/3 cup honey
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 2 cups all-purpose flour
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt

Add-Ins

- [ ] 1 cup pistachios, toasted and coarsely chopped
- [ ] 1 tsp lemon zest
- [ ] 1/2 tsp flaky sea salt, plus more for sprinkling

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment.
2. In a large bowl, cream together the softened butter, brown sugar, and granulated sugar until light and fluffy.
3. Add the honey, egg, and vanilla; mix until just combined. ganache cookies are a good reminder of how butter and sweet can mingle.
4. Sift in flour, baking soda, and salt; fold gently. Over-mixing can make the cookies tough.
5. Stir in the toasted pistachios, lemon zest, and sea salt until evenly distributed.
6. Scoop tablespoonfuls onto the prepared sheets, spacing 2 inches apart. Sprinkle a tiny pinch of flaky sea salt on each.
7. Bake for 10-12 minutes, until the edges are golden but the centers still look soft. I like to rotate the pan halfway, much like I do for chocolate chip cookies.
8. Allow cookies to cool on the sheet for 2 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

180 kcal	3 g	22 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crunch, toast pistachios a minute longer than usual.
- If you prefer a softer cookie, reduce baking time by a minute.
- A drizzle of honey over warm cookies adds a glossy finish.