

White Chocolate Pistacchio Cookies

Recipe by Isabel

Course: **Cookies, Cookies with Chocolate**

Servings	Prep time	Cooking time	Total time
9 servings	30 minutes	10 minutes	40 minutes

Ingredients

55 g (1/4 cup) white sugar

90 g (1/2 cup) brown sugar

100 g (7 tbsp) butter (melted, slightly cooled)

2 g baking soda

Pinch of salt

1 egg (room temperature)

1 tsp vanilla extract

100 g (3/4 cup) pistachios

160 g (1 1/4 cups) all-purpose flour

100 g (3/4 cup) white chocolate

60 g (1/4 cup) Pistachio cream

Directions

- 1 Prepare the Pistachio Cream Filling:** Scoop out 10 teaspoons of pistachio cream onto a baking sheet and freeze until solid. This will be the luscious center of our cookies.
- 2 Preheat Your Oven:** Set your oven to 175°C (350°F) to ensure it's nice and hot when the cookies are ready to go in.
- 3 Mix the Sugars and Butter:** In a large mixing bowl, combine the white sugar, brown sugar, and melted butter. Beat until the mixture is light and fluffy.
- 4 Add the Wet Ingredients:** Incorporate the egg and a splash of vanilla extract into the sugar-butter mixture, and mix until smooth.
- 5 Combine the Dry Ingredients:** Add a pinch of salt, the baking soda, and the all-purpose flour to the mixture. Carefully fold in until almost no streaks of flour remain.
- 6 Add the Extras:** Gently fold in the chopped pistachios and white chocolate chunks, making sure they are evenly distributed throughout the dough.

- 7 Form the Cookies:** Take a portion of the dough and create a small hole in the center. Place a frozen pistachio cream filling inside and cover it with more dough. Place the formed cookies onto a baking sheet lined with parchment paper.
- 8 Bake:** Bake the cookies in the preheated oven at 175°C (350°F) for about 10 minutes, or until the edges are golden brown and the centers are set.
- 9 Enjoy:** Let the cookies cool slightly before indulging. Enjoy the delightful combination of crunchy pistachios, creamy pistachio filling, and sweet white chocolate chunks!