

### ***PISTACHIO SUGAR COOKIES***

*(from The Bewitching Kitchen)*

150 g butter, room temperature  
90 g powdered sugar  
1 g salt  
1 egg (45 to 50g)  
30 g pistachio flour  
250 g all purpose-flour  
1/2 tsp pistachio bakery emulsion (I used [this one](#) from LorAnn)  
1/2 tsp vanilla extract

Cut the butter in small pieces, add to the bowl of a Kitchen Aid type mixer with the sugar and salt. Mix on medium-speed until creamy and light.

In a small bowl, whisk the egg with the flavor emulsions. Add to the creamed sugar in low speed, in three additions. Scrape the sides of the bowl with a spatula to make sure everything is mixing homogeneously. Once the butter and egg are mixed, add the flours. Mix on low speed until it starts to form a dough, remove from the bowl and gently knead by hand until smooth.

Form a disc and refrigerate for 30 minutes. Roll the dough, cut cookies and gently press with the Uzbek stamp tool dipped in flour to prevent it to stick to the dough. Depending on how soft your dough is, you might need to brush a little flour on top before pressing the design.

Freeze the cut and stamped cookies for 10 to 15 minutes before baking at 325F until it starts to get dark on the edges. Fifteen to twenty minutes, depending on your oven. Remove to a cooling rack and paint once the cookies are at room temperature.