

Salted Pistachio Chocolate Chunk Cookies

Yield: 20 cookies



Ingredients

- 1/2 cup roasted salted pistachios (no shell)
- 1 tablespoon olive oil
- 7 tbsp salted butter, softened
- 1/2 cup packed light brown sugar
- 1/4 granulated sugar
- 1 large egg at room temperature
- 1/2 tsp pure vanilla extract
- 1/4 tsp pure almond extract
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 cup plus 2 tbsp all purpose flour
- 1 teaspoon matcha powder
- 1 cup dark chocolate, chopped into chunks
- 2 tbsp ground pistachios for topping

Steps

1: Prepare the pistachio paste. Place pistachios in a small food processor and pulse until very finely ground. Add oil and grind until mixture forms a thick paste. It won't be smooth like peanut butter, but it will be thick and coarse.

2: Prepare the cookie dough. Beat butter with both sugars in the bowl of a stand mixer fitted with the paddle attachment or using an electric hand mixer for 3 minutes on medium speed until pale and fluffy. Scrape down the sides of the bowl and beat in egg and extracts until evenly incorporated and smooth. Mix in pistachio paste.

3: Combine flour with matcha powder, baking soda and salt in a medium bowl and whisk to blend evenly. Add it to the butter mixture and fold it in. Add chocolate chunks and fold them in until evenly distributed. The dough will be soft and sticky.

4: Cover the bowl and refrigerate for 2 hours.

5: Preheat oven 350°F. Line two large cookie sheets with parchment paper.

6: Use a 1.5 oz. cookie scoop, scoop up dough and release it onto prepared baking sheets spacing them about 3 inches apart since these cookies spread a lot. Sprinkle the tops with extra ground pistachios. Bake 10-12 minutes until golden around the edges. Transfer pan to wire rack and let cookies cool for a minute before transferring individually to the rack to finish cooling.