

Salt and Serenity

Lemon Pistachio Cookies

Adapted from Carla Hall's Marcona Wedding Cookie

Makes 100 cookies

For the Lemon Sugar:

3 Lemons (zested)

2 cups Powdered Sugar

For the Cookies:

1 ½ cups Unsalted Shelled Pistachios

4 1/2 cups All-Purpose Flour

1 Tablespoon Kosher Salt

1 pound Unsalted Butter (room temperature)

1 cup Powdered Sugar

1 tablespoon Vanilla Extract

2 teaspoons Lemon Juice

2 teaspoons Lemon Zest

2 teaspoons Orange Zest

1. Preheat oven to 200°F. Line a baking sheet with parchment paper. Spread the lemon zest onto the prepared baking sheet trying to avoid clumps. Bake the lemon zest for 5 minutes, until dry. Let cool.
2. Pulse dried zest and powdered sugar together in a food processor until evenly distributed. Set aside until ready to roll the cookies.
3. Place pistachios and kosher salt in food processor. Process for about 20-30 seconds until finely ground. Mix ground pistachios with all-purpose flour and set aside.
4. Turn the oven up to 350° F. Line baking sheets with parchment paper. Using an electric mixer, beat together the butter and sugar until fluffy, about 4 minutes. Add the vanilla, lemon juice, and zests and beat until combined.
5. Add the flour/nut mixture into the butter mixture in 3 additions, making sure not to over mix the dough.
6. Using a tablespoon or miniature ice cream scoop, portion out dough. Place the cookies about 1 1/2 inches apart on the prepared baking

sheets. Bake for 18 to 20 minutes trying to avoid brown spots but making sure the top is just firm to the touch.

7. Meanwhile, place the lemon sugar in rimmed baking dish or pie plate. Remove the cookies from the oven and allow to cool slightly. The cookie should still be warm when rolling in the lemon sugar. Roll the cookies to coat completely in the flavored sugar and allow to cool completely on a wire rack. Reserve the remaining lemon sugar.
8. When ready to serve or package roll them again in the lemon sugar to heavily coat. These cookies can be baked up to one month in advance and stored in the freezer in an airtight container.
9. Note: If making the cookies far in advance roll them in a plain powdered sugar and prepare the lemon sugar for the final coating.