

# Salt and Serenity

## Chocolate Dipped Pistachio Shortbread

Makes 36 cookies

Adapted from a December 2004 Bon Appetit recipe for Hazelnut Shortbread Sticks.

1 cup all purpose flour  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
1/2 cup (1 stick) unsalted butter, room temperature  
1/3 cup sugar  
1/2 cup toasted pistachios, coarsely chopped  
1/3 cup toasted pistachios, finely chopped  
1 teaspoon vanilla extract  
6 ounces bittersweet chocolate, chopped

1. Whisk flour, baking powder, and salt in medium bowl and set aside. In a stand mixer fitted with the paddle attachment, beat butter and sugar until smooth. Add 1/2 cup coarsely chopped pistachios and vanilla. Beat in flour mixture until just combined.
2. Remove dough from mixer and knead gently until it comes together into a smooth dough. Divide dough into 2 and roll each half into a log, about 10 inches long, and about 1 3/4 inches in diameter. Wrap log in waxed paper, twist ends of paper and chill for several hours, until firm.
3. Arrange oven racks in upper and lower thirds of the oven. Preheat oven to 325°F. Line 2 baking sheets with parchment paper and set aside.
4. Using a serrated knife, slice logs into 1/4 inch thick rounds. Transfer to prepared baking sheets, spacing 1 inch apart. Bake until golden brown around edges, 18-20 minutes. Cool completely.
5. Here is a quick and easy way to temper chocolate for dipping the cookies: Place 4 ounces of finely chopped chocolate in a medium sized microwave safe bowl or Pyrex measuring cup. Heat on medium power for 1 minute. Stir and heat for another minute on medium power. Remove from heat and add remaining 2 ounces of chopped chocolate and stir until completely melted.
6. Line a baking sheet with parchment paper and set aside. Place remaining 1/3 cup finely chopped pistachios in a small shallow bowl. Dip one half of

each cookie in the melted chocolate about 1 inch deep. Let excess chocolate drip back into bowl. Dip the chocolate-coated end into the finely chopped pistachios. Set on parchment lined baking sheet and allow chocolate to set. Repeat with the rest of the cookies. Cookies will keep in airtight container up to 1 week, or in the freezer for up to a month.