

Salt and Serenity

Almond Pistachio Lime Cookies

Makes 30 cookies

Adapted from recipe for Flourless Almond Cookies with Cardamom, Orange Zest and Pistachios. (Epicurious.com, April 2016)

I have given ingredients in both volume and weight. Use weight if you have an accurate kitchen scale. It will result in more precision and accuracy. Stella Parks wrote a great post about it. Check it out at <http://bravetart.com/blog/whyweight>

Feel free to change out the lime juice and zest for lemon or orange.

For cookies:

135 grams (1 cup) roasted salted pistachios

198 grams (1 cup) granulated sugar

76 grams ($\frac{1}{3}$ cup) unsalted butter, room temperature (if you wish to keep these dairy free, substitute coconut oil)

1 large egg

$\frac{1}{2}$ teaspoon vanilla extract or vanilla bean paste

Zest from 2 limes (about 4 teaspoons)

192 grams (2 cups) almond flour

38 grams ($\frac{1}{4}$ cup) potato starch

$\frac{1}{2}$ teaspoon fine sea salt

For decorating cookies:

113 grams (1 cup) icing sugar

2 tablespoons fresh lime juice

Zest from 1 lime

1. Finely chop pistachios and spread them in a single layer on a rimmed baking sheet. Set aside.
2. Using an electric mixer on medium speed, cream sugar and butter in a large bowl until mixture resembles texture of wet sand, about 3 minutes. Add egg, vanilla and lime zest and beat until just combined.
3. Whisk almond flour, potato starch, and salt in a medium bowl. Add to egg sugar mixture and mix until just blended.
4. Divide dough into 2 balls. Roll each ball into a 7-inch wide log, about $1\frac{1}{2}$ inches in diameter. Roll logs in pistachios to coat; reserve remaining

pistachios for decorating. Wrap logs tightly in plastic wrap or waxed paper and pop into the freezer for about 1-2 hours to firm up.

5. Arrange racks in upper and lower thirds of oven; preheat to 350°F. Line 2 rimmed baking sheets with parchment. Using a sharp knife, slice dough into 1/4"-thick rounds and arrange on baking sheets. Give the log a quarter turn after each slice so you don't get a flat edge and log stays round. If your baking sheets are half sheet pan size (13 x 18 inches) you should be able to get 15 cookies per baking sheet. If they are smaller, just put 12 cookies per sheet. They spread a bit.
6. Bake cookies, rotating sheets halfway through, until undersides are golden, 8–12 minutes. Transfer cookies to wire racks. Let 1 sheet cool completely before lining again with parchment and baking second batch, if you can't bake them all in 1 batch.
7. While cookies are cooling, mix icing sugar and limejuice to make a glaze. Cover with plastic wrap so it does not dry out.
8. When cookies are cool, transfer to a wire rack. You can transfer glaze to a disposable piping bag or just drizzle it with a spoon or fork. Decorate cookies with lime glaze and while the glaze is still wet, sprinkle each cookie with a bit of zest and some of the leftover pistachios.

Cookies will keep in an airtight container at room temperature for up to 3 days. For longer storage, freeze in a single layer in freezer zip-lock plastic bags for up to a month.