



Moroccan-Inspired Pistachio Cookies with Rose Sugar

(Makes about 16 large cookies)

- 1 scant cup/125g whole raw pistachios
- 1 1/3 cups/125g almond flour
- 1/2 teaspoon kosher salt
- 1 slightly rounded teaspoon baking powder
- 1/4 cup / 1/2 stick / 56g very soft unsalted butter
- 1/2 cup/101g granulated sugar
- 4 egg yolks
- 1/2 teaspoon almond extract
- 1 teaspoon vanilla extract
- Confectioners' sugar, for rolling

For the rose sugar (optional):

- 1/4 cup dried edible rose petals
- 1/4 cup/50g granulated sugar

1. Preheat oven to 350°F. Grind the pistachios in a food processor. It will look mostly powdery with a few small pieces. In a medium bowl, combine the ground pistachios with the almond flour, salt, and baking powder.
2. In a separate medium bowl, combine the butter, sugar, egg yolks, and extracts. Use a fork or wooden spoon to combine well. Don't worry if it looks a little lumpy.
3. Add the dry ingredients to the butter mixture and stir to combine well. Use your fingertips to work in any unincorporated bits of butter.

4. Place the confectioners' sugar in a small bowl. Pinch off a bit (28-30g) of dough (about the size of a ping pong ball), roll it into a ball, and roll it in the sugar, coating well.
 5. If garnishing with rose sugar, combine dried edible rose petals with granulated sugar in the food processor and pulse to combine thoroughly.
 6. Place each ball on a baking sheet, leaving 3 inches between cookies. You should be able to fit 8 on a baking sheet. If using rose sugar, sprinkle a big pinch on top of each cookie.
 7. Bake for 14 to 16 minutes, until they are just turning golden at the base. If baking two sheets at a time, reverse the positions of the pans (from front to back and top to bottom) halfway through baking.
 8. Let the cookies cool on the baking sheet(s) for a few minutes then transfer to a cooling rack to cool completely. Store for 2 to 3 days in an airtight container.
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A few tips

- If the dough seems too soft to work with, chill it for a few minutes then try again.
- If you made the rose sugar, store the leftovers in a jar at room temperature (you won't use it all).
- Because you're mixing this by hand, it's important that your butter is REALLY soft. Before making your cookies, leave your butter out at room temperature for several hours or even overnight.
- Don't buy roasted pistachios—the color will be very brown. You're looking for raw, shelled pistachios.