

PISTACHIO PASTE COOKIES

Cooking Times & Servings

- **Prep time:** 15 minutes
 - **Chill time:** 1 hour
 - **Bake time:** 15 minutes
 - **Servings:** 18–20 cookies
 - **Difficulty:** Easy
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Ingredients

For the dough

- **2 large egg whites**
- **1 1/2 cups almond flour** (about 140 g)
- **1 3/4 cups *pistachio flour*** (about 180 g)
- **1 2/3 cups powdered sugar** (about 200 g), plus more for dusting
- **1 teaspoon honey**

For coating

- **Powdered sugar**, as needed (generous amount)
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Instructions

1. **Foam the egg whites.**
Add egg whites to a bowl and whisk vigorously until foamy (do **not** whip to stiff peaks).
2. **Add the nut flours.**
Stir in the almond flour, then the *pistachio flour*.
3. **Add powdered sugar.**
Mix in the powdered sugar until the mixture looks crumbly.
4. **Add honey and remove lumps.**
Add the honey and press/crumb the mixture with your hands to break up any clumps.
5. **Knead until smooth.**
Knead firmly in the bowl, then transfer to a surface dusted with powdered sugar. Work the dough until it becomes compact and smooth (this helps release the natural oils).
6. **Chill.**
Shape into a log or disk, wrap tightly, and refrigerate for **1 hour**.
7. **Portion the dough.**

Dust the counter with powdered sugar. Roll the dough into a rope and cut into **18–20** pieces.

8. Roll and coat heavily.

Roll each piece lightly, then coat completely in powdered sugar.

9. Shape.

Bend each cookie into a small arch/crescent (or shape as desired). Place on a parchment-lined baking sheet.

10. Bake.

Bake in a **preheated 340°F (170°C) conventional oven** for **about 15 minutes**.

They should look cracked and set, but not browned.

11. Cool.

Cool on the tray 10 minutes, then transfer to a rack. They firm up as they cool while staying soft inside.

Tips & Tricks

- For the classic soft center, **don't overbake**. They'll feel soft when hot and set as they cool.
 - Prefer a crispier bite? Bake **2–3 minutes longer**, watching closely.
 - A thick powdered sugar coating creates that iconic crinkle finish.
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Storage

Store in an **airtight container** at room temperature for **4–5 days** to keep them soft.

How to Make Pistachio Flour (From Ground Pistachios)

(Use this if you can't find pistachio flour—this makes the exact amount needed for the recipe.)

Ingredients

- **2 cups shelled pistachios**, unsalted (raw preferred; roasted works)
- **1 tablespoon powdered sugar** *(taken from the recipe amount)*

Instructions

1. **Freeze first.**
Freeze pistachios for **15–20 minutes** to prevent them from turning into paste.
2. **Pulse in short bursts.**
Add pistachios to a food processor and pulse (1-second pulses), scraping the bowl often.
3. **Add powdered sugar.**
Add 1 tablespoon powdered sugar and pulse again until the texture is fine and flour-like.
4. **Sift (optional).**
For extra-fine flour, sift through a fine mesh strainer. Re-process any larger bits.

Yield

- **2 cups pistachios $\approx$ 1 3/4 cups pistachio flour (about 180 g)**

Important Tip

If the nuts start clumping or looking oily, stop immediately, chill again, and continue pulsing.