



# Pistachio Rose Sugar Cookies

Makes: 22-24 cookies

Prep Time: 20 minutes Bake Time: 16 minutes

Total Time: 45 minutes plus chill time 2 hours

## Ingredients

### Sugar Cookies:

- 3 cups all-purpose flour
- 3/4 tsp baking powder
- 1/4 tsp kosher salt
- 2 sticks butter, softened
- 1 cup granulated sugar
- 1 egg
- 1 tbsp rose water or 1/2 tbsp vanilla extract
- powdered sugar (for rolling)

### Toppings:

- 12 ounces white chocolate, finely chopped
- 1/2 cup pistachios, finely chopped
- 1/4 cup dried rose petals

## Instructions

### Sugar Cookies:

Sift the flour, baking powder, and salt together in a mixing bowl. Set aside.

In the bowl of a stand mixer fitted with a paddle attachment, combine the butter and sugar. Cream the butter and sugar for a few minutes until light and fluffy, scraping down the sides of the bowl as needed. Mix in the egg and rose water (or vanilla) until incorporated.

Add the dry ingredients. Mix on low speed, and then raise the speed to medium and mix until the dough starts to pull away from the sides of the bowl. Divide the dough into 2. Flatten each piece and wrap with plastic wrap. Chill for 2 hours.

Preheat the oven to 375°F. Roll the dough out to 1/4" on a clean surface dusted very lightly with powdered sugar (dust a little powdered sugar on top, too, if the dough starts to stick). Work gently and quickly with the dough. You don't want the dough to get too warm.

Use a cookie cutter of your choice to cut the dough. Gently transfer the cookies to a parchment-lined sheet pan using a spatula.

Bake the cookies for 8 minutes, turning the pan half way through. Let cool for 5 minutes. Transfer the cookies to a wire rack to finish cooling.

### Toppings:

Melt the white chocolate over a double boiler until smooth. You can also melt in a microwave in 30-second intervals.

Gently dip the cookies face-down into the white chocolate. Be extremely gentle as these will easily break. It helps to hold the cookie with a light grip and rinse your fingers of any chocolate periodically.

Sprinkle half of each cookie with the pistachios and a few rose petals. Let set (you can place these in the refrigerator for 10 minutes to speed up the process). When almost set, use the tip of a spoon to create a random swirly pattern.

### Chef's Notes:

To get the look of the cookies in the photos, I used a spice grinder to "grind" half of the rose petals. This creates a pretty "pink dust" look. I then added a few whole rose petals over top as well.

*Recipe from The Original Dish*