

THYME & TEMP

CRISP CARDAMOM-PISTACHIO COOKIES WITH TART CHERRIES

18-36 COOKIES*

15 MINUTES, PLUS 1 HOUR (PREP)

18 MINUTES (BAKE)

INGREDIENTS

2 cups unbleached all purpose flour
½ tsp baking soda
¾ tsp salt
½ tsp cardamom
½ tsp cinnamon
2 sticks (16 tbsp) unsalted butter, room temperature
1 ½ cups granulated sugar
¼ cup dark brown sugar
1 egg, room temperature
1 tsp pure vanilla extract
1 tbsp orange zest
½ cup pistachio, rough chopped
½ cup dried cherries, chopped



INSTRUCTIONS

In a medium mixing bowl, whisk flour, baking soda, salt, cardamom, and cinnamon until combined.

Using a stand mixer and paddle attachment, cream butter on medium speed until pale and creamy, approx 2 minutes.

Add sugars to butter and mix for another 2 minutes at medium speed.

Reduce mixer speed to low and add the egg, vanilla, and orange zest mix allowing to combine. Follow by adding the flour mix, and then finally the pistachios and cherries until all is evenly mixed, approx 2-3 minutes. You may need to scrape down the side and paddle attachment once or twice during this process.

Roll the dough into a 2 ½ inch thick log and wrap in parchment and place in the freezer for 1 hour. You can also place in the refrigerator overnight should you want to bake the cookies the next day.

BAKING

Preheat oven to 350 degrees F with rack placed in the middle.

Once they are firm from the freezer (or fridge), slice the log into ¼ inch thick rounds and place approximately 8 rounds on a lined cookie sheet. Bake for 18 minutes and remove from oven. Allow to rest on cooling rack for about 10 minutes.

(Notes: We've made this recipe with a full teaspoon of cardamom as well and they were Christmas part crowd pleaser. The additional amount packs a bit more punch obviously. Depends how much you like cardamom.)

*We've also made them in ½ inch slices. You get half the cookies and their texture is similar to a traditional chocolate chip cookie with a chewy middle and crisp edge.)