



PISTACHIO COOKIES

Makes about 4 dozen cookies.

These cookies keep very well stored in a container, refrigerated. If you are running out of time you can just make the balls without placing the pistachio in the center. They are ideal for Passover and are gluten free.

INGREDIENTS

- 8 ounces pistachios, plus 1 ounce for decoration, toasted
- ½ teaspoon vanilla extract
- Lemon zest from one lemon
- 2 egg whites, well beaten
- 1/3 cup sugar
- ¼ cup confectioner's sugar

PREPARATION

1. Preheat the oven to 350F
2. Line a 12x18 baking sheet with parchment paper.
3. In a food processor fitted with the steel blade, chop 8 ounces of the pistachios finely. Transfer to a bowl. Add vanilla extract and lemon zest. Whisk the egg whites with the sugar and add to the nuts. Combine very well with a wooden spoon. The dough will be soft and a bit sticky.
4. Spread the confectioner sugar on a plate.
5. Form flat teaspoons of the nut mixture into balls. It is best to have wet hands and rinse them

as needed. Then roll them in the sugar to coat well. Place on the cookie sheet and gently press a pistachio in the center of each cookie.

6. Bake for about 18 minutes, until the underside is lightly golden.
7. Cool on a wire rack.