

## GREEK HONEY COOKIES, WITH CRUSHED PISTACHIOS

### INGREDIENTS

for the cookies

1 cup butter, softened to room temperature  
1 1/3 cups brown sugar  
2/3 cup honey  
2 egg  
4 cups flour  
1/2 teaspoon baking powder  
1 teaspoon salt  
1/2 teaspoon ground cinnamon

for the glazing syrup and decoration

1 1/3 cups sugar  
1 cup water  
1 cup honey  
2 tablespoon orange liquor, such as triple sec  
3/4 cup finely chopped pistachios

### DIRECTIONS

Combine the sugar with the water in a small saucepan. Bring to a boil over medium heat. Stir until the sugar dissolves. Remove from the heat, and stir in the honey and orange liquor. Let cool. Crush your pistachios until fairly fine.

In the work bowl of your stand mixer, cream the butter and sugar. Add in the honey and the eggs. In another bowl, combine your flour, salt, baking powder and salt. Mix into the wet ingredients. Form into a ball and let rest in the refrigerator for 30 minutes or so.

Preheat the oven to 375F. Prepare cookie sheets with silpat or parchment paper.

Roll out the dough to 1/8 inch and cut with a cookie cutter. I double cut the cookies to make rings, but make a cookie any shape that you like. Bake for 5 to 7 minutes, until edges brown slightly. Remove to a wire rack and let cool completely.

Once all the cookies are cooled, dip into the glazing syrup, above half-way, and then either sprinkle with pistachios, or dip into the chopped pistachios. Let dry completely on wax paper.