

CHOCOLATE DRIZZLED CRANBERRY PISTACHIO COOKIES

INGREDIENTS

1 1/2 cups (3 sticks) unsalted butter, softened to room temperature
2 teaspoons vanilla
2 cups granulated sugar
6 cups flour
1 cup corn starch
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cardamom
up to 4 tablespoons milk
3/4 cup pistachios, chopped
3/4 cup dried cranberries, chopped
Melted chocolate or white chocolate, for drizzling

DIRECTIONS

In the work bowl of your stand mixer, cream together butter and sugar until light and fluffy. Add vanilla. In a separate bowl, whisk together flour, corn starch, salt, cinnamon and cardamom. On a low mixer setting, combine the flour mixture with the butter mixture. Add a little bit of milk to help incorporate. Divide the dough into balls and wrap in plastic wrap. Refrigerate the dough for a minimum of 1 hour or up to overnight.

Preheat oven to 350F. Line baking sheets with parchment paper or silpat.

Unwrap the dough and roll out over a floured, flat surface. Cut into rounds and place on baking sheet. Brush each with a little bit of water and sprinkle each unbaked cookie with chopped pistachios and dried cranberries. Press so that they stay on the cookies (the water should help them stick). Bake for 8-10 minutes until the edges are a slight golden brown. Remove from baking sheet and cool on a wired rack.

Once the cookies are cool, drizzle with melted chocolate. Let the chocolate dry completely before storing.
Note: this makes a fairly large batch of cookies.