

TRIPLE CHOCOLATE THUMBPRINT COOKIES WITH CHOPPED PISTACHIOS

INGREDIENTS

for the cookies

2 sticks plus 2 tablespoons unsalted butter, softened to room temperature

3/4 cup granulated sugar

1 teaspoon vanilla extract

1/3 cup unsweetened cocoa powder

2 cups all purpose flour

1/2 teaspoon salt

1/2 teaspoon baking soda

1 teaspoon baking powder

for the topping

3 tablespoons cocoa powder

1 cup powdered sugar

2-4 tablespoons hot water

1 teaspoon vanilla

1/3 cup finely chopped pistachios

1 cup white chocolate chips

DIRECTIONS

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

In the work bowl of your stand mixer, cream together the butter, vanilla and sugar until light and fluffy. Add the cocoa powder and incorporate thoroughly. In a separate bowl, stir together the flour, salt, baking soda and baking powder, then add gradually to the cocoa mix. Stir until just combined, so that no flour is visible.

Roll the mix into small bowls and use your thumb to make a deep dent in the middle. Place them on the baking sheets with about an inch between them. Bake for 7-9 minutes until they look dry but are still slightly squashy and underdone in the center. Remove from the oven and while they are still warm, press the centers down again to create a well for the toppings. Cool completely.

Whisk together the cocoa, powdered sugar, vanilla then add the hot water, one tablespoon at a time. You don't want it too thick, nor too runny. Put a small spoonful into the center of each cookie. Sprinkle with the nuts and lay onto parchment or wax paper on your work surface. Melt the white chocolate in a small metal or glass bowl over a pan of simmering water. Drizzle over each cookie and leave to set.