

PISTACHIO AND DARK CHOCOLATE CHIP COOKIES WITH BOURBON SMOKED SEA SALT

INGREDIENTS

1/2 cup (1 stick) unsalted butter, at room temperature
1/2 cup granulated sugar
1/2 cup packed brown sugar
1 large egg
1 teaspoon vanilla extract
1 1/4 cups all purpose flour
1/2 teaspoon baking soda
1/4 teaspoon table salt
1 1/2 cups semi-sweet chocolate chips
1 cup shelled pistachios (unsalted), coarsely chopped
Bourbon Smoked Sea Salt, for sprinkling

DIRECTIONS

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

In the work bowl of your stand mixer fitted with the paddle attachment, beat the butter and the sugars until light in color and fluffy, approximately 3-4 minutes. Add the egg and vanilla and beat until incorporated.

In a medium bowl, whisk together the flour, baking soda and salt. Add this mixture, all at once, to the butter-sugar-egg mixture. Beat on low speed until just incorporated. Add in nuts and chocolate chips and combine once more.

Using a 2 tablespoon disher, scoop the cookie dough onto prepared cookie sheets, leaving about 2 inches between the cookies. Sprinkle generously with the sea salt.

Bake for 10-12 minutes, until just golden. Let cool on the baking sheets for a few minutes before transferring to a wire rack to cool completely.