

Mortadella Cookies  
Recipe by Claire Saffitz  
"These 7 Cookies Will Be the Life of Every Party,"  
By Vaughn Vreeland, *The New York Times*, December 1, 2025

Total Time: 1 hour 10 minutes, plus at least 2-1/2 hours' freezing and cooling

Prep Time: 10 minutes

Cook Time: 1 hour, plus at least 2-1/2 hours freezing

Yield: 24 cookies

## Ingredients

½ cup/2½ ounces raw macadamia nuts, chopped into ¼-inch pieces

3 tablespoons raw pistachios, chopped into ⅛-inch pieces

1¼ cups/163 grams all-purpose flour

1½ ounces freeze-dried strawberries (about 2 cups)

½ teaspoon kosher salt (such as Diamond Crystal) or ¼ teaspoon coarse kosher salt (such as Morton)

⅛ teaspoon baking powder

½ cup/113 grams unsalted butter, chilled, cut into tablespoon-size pieces

4 ounces almond paste, cut into tablespoon-size pieces

⅔ cup/83 grams powdered sugar

¼ teaspoon almond extract

1 large egg white, divided

⅓ cup/60 grams sanding sugar

## Preparation

1. Toss the macadamia nuts and pistachios on a cutting board or work surface to combine, then lift the pieces into a small bowl, leaving behind any very fine bits (reserve bits for stirring into yogurt or oatmeal, or adding to any batter). Set the nut pieces aside.
2. In the bowl of a food processor, combine the flour, freeze-dried strawberries, salt and baking powder. Process until the strawberries are completely ground into the flour and the mixture is a uniform pink color, about 45 seconds. Sift the flour mixture through a fine-mesh strainer onto a piece of parchment paper that's at least 14 inches long, discarding any bits of strawberry left in the strainer. Set aside the flour mixture.
3. In the food processor bowl (no need to wash), combine the butter, almond paste, powdered sugar and almond extract, and process, pausing once to scrape down the bowl, until the mixture is completely smooth. In a small bowl, beat the egg white with a fork until it's broken up and just a little bit foamy, then measure out 1 tablespoon and add to the food processor (reserve the remaining egg white for a later step; see Tips). Process until smooth, scrape down the bowl, then add the flour mixture (reserve the parchment paper). Process again until a ball of dough forms around the blade, about 20 seconds, scraping halfway through.
4. Turn the dough out onto the reserved parchment paper and knead briefly to bring it together and eliminate any streaks. Pat down the dough until it's about ¾-inch thick, then sprinkle the reserved nuts over the top. Knead the dough again until all of the nuts are evenly distributed, then form the dough into a 10-inch-long log oriented

lengthwise on the parchment paper. Roll the log over the parchment into a smooth cylinder, then press any larger nut pieces on the surface of the cylinder into the center, pinching the dough around it to seal. (This will make the cookies easier to slice.)

5. Fold the end of the parchment paper farthest from you down and over the log, and place a bench scraper over the parchment, angled slightly downward but nearly parallel to the work surface. Push the scraper along the length of the log to force it into a cylinder shape, packing the cylinder tightly, until you have a log that's about 12 inches long and a little less than 2 inches in diameter.
6. Roll up the log into the parchment paper, then tightly wrap it in two layers of plastic wrap, leaving some overhang. Grasping the excess parchment paper and plastic wrap on both ends of the log, twist until the dough is tightly compacted into a firm cylinder. Refrigerate until the dough is cold and firm, at least 2 hours. (See Tips.)
7. Sprinkle the sanding sugar across a clean work surface or cutting board. Remove the log of dough from the refrigerator and unwrap. Brush the surface of the log all over with the reserved egg white, then roll the log in the sanding sugar, pressing firmly so the sugar adheres, until it's completely coated. Place the log on a small cutting board and freeze until very firm but not frozen solid, 15 to 20 minutes.
8. Heat oven to 300 degrees and line a baking sheet with parchment paper.
9. Remove the dough from the freezer and use a sharp knife to slice off one end, then slice the log into ¼-inch-thick rounds, placing them on the prepared baking sheet about ½ inch apart (the cookies will spread slightly). As you slice, rotate the log to maintain a round shape. Refrigerate any slices of dough you weren't able to fit on the baking sheet.
10. Transfer the baking sheet to the oven (center rack) and bake until the cookies are just barely golden brown at the edges, 16 to 19 minutes. Let cool for several minutes before transferring to a wire rack, then bake any remaining cookies as you did the first batch.

#### Tips

- *If you want a deeper pink color in your end result, add a few drops of red gel food coloring in Step 3.*
- *Dough log can be refrigerated for up to 3 days or frozen for up to 2 months (coat in sanding sugar just before slicing). Thaw frozen dough in the refrigerator for 24 hours before slicing. Baked cookies will keep in an airtight container for several days (they will soften slightly over time).*