

Salted Pistachio Chocolate Chunk Cookies

By Christina Marsigliese

Prep: 15 minutes

Cook Time: 10 minutes

Servings: 20 cookies

Ingredients

½ cup 60g shelled salted **roasted** pistachios
1 tablespoon 15ml olive oil
7 tablespoon 100g **salted butter**, softened
½ cup 110g packed light brown sugar
¼ cup 50g granulated sugar
1 large egg at room temperature
½ teaspoon pure vanilla extract
¼ teaspoon pure almond extract
½ teaspoon baking soda
¼ teaspoon salt
1 cup plus 2 tbsp 160g all-purpose flour
1 teaspoon matcha powder
1 cup 5oz/142g dark chocolate chopped into chunks
2 tbsp ground pistachios for topping

Instructions

1. **Prepare the pistachio paste.** Place pistachios in a small food processor and pulse until very finely ground. Add oil and grind until the mixture forms a thick paste. It won't be smooth like peanut butter, but it will be thick and coarse.
2. **Prepare the cookie dough.** Beat butter with both sugars in the bowl of a stand mixer fitted with the paddle attachment or using an electric hand mixer for 3 minutes on medium speed until pale and fluffy. Scrape down the sides of the bowl and beat in egg and extracts until evenly incorporated and smooth. Mix in pistachio paste.
3. Combine flour with matcha powder, baking soda and salt in a medium bowl and whisk to blend evenly. Add it to the butter mixture and fold it in. Add chocolate chunks and fold them in until evenly distributed. The dough will be soft and sticky.
4. Cover the bowl and refrigerate for 2 hours.
5. Preheat oven to 350°F. Line two large baking sheets with parchment paper.
6. Scoop about 2 tablespoons of chilled dough and roll into smooth balls, then place onto prepared baking sheets spacing them at least 2 inches apart since these cookies spread a lot (do not make the dough balls too big). Sprinkle the tops with extra ground pistachios. Bake for 10-12 minutes until golden around the edges. Transfer pan to a wire rack and let cookies cool for a minute before transferring individually to the rack to finish cooling.

EXPERT BAKING TIPS

- **Roast your nuts.** This is non-negotiable for this recipe. If you do not roast the nuts (or use pre-roasted pistachios), they will be bland and their flavor will be so mild that the caramelization of the cookie dough will over-power the taste.
- **Make a pistachio paste.** This is the key to getting a rich pistachio flavor right through the cookie dough. The oil will help to carry the flavors so they permeate throughout. ! Just a teaspoon in this recipe is the key to making them stay chewy for days.
- **Don't skip the salt.** The right amount of salt is so important to enhance the pistachio taste and a bit of flaky salt on top makes the flavors pop!
- **Use regular large size eggs.** Large eggs weigh 57g. Using an extra-large egg will add up to 2 teaspoons more liquid to the cookie dough which can throw off the moisture balance and make the cookies spread too much.
- **Refrigerate the cookie dough for at least 2 hours.** Refrigerating cookie dough serves several purposes: **1.) Flour hydration** - time in the fridge allows the flour to fully hydrate from the moisture of the egg and the water in the butter. If the flour is evenly hydrated, the cookies will be thicker and they will bake more evenly; **2.) Flavor development** -as the baking soda becomes more evenly incorporated with the flour hydration, the cookies will brown more evenly which will help them develop flavor more quickly; and, **3.) Chill the butter** - butter in the cookie dough will also firm up in the fridge so that the cookies won't be so greasy after they've baked. Chilled fat will also spread less readily during the initial stages of baking so the cookies won't spread uncontrollably.