





Ingredients

- 190 g all-purpose flour
 - 2 g baking soda
 - 1 g salt
 - 100 g light brown sugar
 - 100 g caster sugar
 - 170 g pistachio butter
 - 112 g unsalted butter, room temperature
 - 1 egg (room temperature)
 - 1 g vanilla extract
 - Green food coloring (gel recommended)
- Red heart sprinkles/candies for the center

Grinch Pistachio Cookies

 14 cookies

 Preparation time: 20 minutes
Cooking time: 12 minutes

REALIZATION

1. Preheat oven to 170°C
2. Mix the dry ingredients apart.
3. In a mixing bowl, add unsalted butter + light brown sugar + caster sugar.
4. Beat 2–3 minutes until lighter and fluffy.
5. Add egg + vanilla, mix just until combined.
6. Add pistachio butter and mix until smooth.
7. Add the dry ingredients to the wet mixture in 2 additions, mixing on low speed or with a spatula until no flour remains.
8. Add green food coloring a little at a time until you get a bright Grinch green. (Gel works best.)
9. Chill the dough 30–60 minutes (helps shape + prevents spreading).
10. Scoop dough into balls 30–35 g each (about 1½ tbsp) help you with a measuring spoon.
11. Roll into smooth balls and place on tray with space between them.
12. Slightly flatten and place a red heart sprinkle/candy in the center.
13. Bake 10–12 minutes, until edges are set but centers look slightly soft.
14. Let cookies cool on the tray 10 minutes, then move to a rack.
15. Don't overbake: they finish setting as they cool.
16. Enjoy!