

BONUS RECIPE

Pistachio Cookie Dippers

Tiny, buttery cookie bites made with browned butter, homemade pistachio paste, toasted pistachios, and optional white chocolate chips—perfect for dipping!



YIELD

**About 60-70 tiny
cookie bites**

PORTION

**1 rounded
teaspoon each**

CHILL

**At least 2 hours,
preferably
overnight**

BAKE

**350°F (175°C) ·
about 5 minutes**

Ingredients

- 250 g unsalted butter, browned and reduced to approximately 200 g
- 170 g dark brown sugar
- 90 g granulated sugar
- ½ cup homemade pistachio paste
- 2 large eggs, room temperature
- 2 tsp pure vanilla extract
- 1 Tbsp whipping cream
- 320 g all-purpose flour
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp cornstarch
- ½ tsp fine sea salt
- 120 g unsalted pistachios, toasted and finely chopped
- 170 g mini white chocolate chips, optional
- extra finely chopped pistachios for topping

Method

- 1 Brown the butter over medium heat, stirring frequently until the milk solids turn golden brown and smell nutty. Transfer it to a heatproof bowl, including all the browned bits. You should have approximately 200 g. Let it cool until lukewarm.
- 2 Mix the browned butter, dark brown sugar, granulated sugar, and pistachio paste until well combined.
- 3 Add the eggs, vanilla, and whipping cream. Mix until smooth.
- 4 In a separate bowl, whisk together the flour, baking soda, baking powder, cornstarch, and salt.
- 5 Gradually fold the dry ingredients into the wet mixture, mixing only until combined.
- 6 Fold in the finely chopped pistachios and mini white chocolate chips, if using.
- 7 Cover the dough and refrigerate for at least 2 hours, preferably overnight.
- 8 Preheat the oven to 180°C/350°F. Line a baking sheet with parchment paper.
- 9 Use a rounded 1-teaspoon measure to portion the dough into tiny cookie bites.
- 10 Arrange the cookie bites on the prepared baking sheet, leaving a little space between each one.
- 11 Bake for approximately 5 minutes, or until the edges are lightly golden and the centres are set. Watch them carefully because these tiny cookies bake quickly.
- 12 Let the cookie dippers cool on the baking sheet for 5 minutes before transferring them to a wire rack.
- 13 Serve with pistachio cream, melted white chocolate, chocolate sauce, or your favourite dipping sauce.

Ruthie's tip These tiny cookies bake very quickly, so watch the first tray closely to find the exact timing for your oven.

Allergens: Contains wheat, egg, milk, pistachio; may contain soy.