

Pistachio cookies

Ingredients

For 1 plaque of busy cookies:

50 g of flour (you can replace all or part with cornstarch)

130 g almond powder

150 g white sugar

3 egg whites (only 2 if you don't have a pastry bag and you want a slightly more solid dough)

1 large tablespoon of pistachio paste

Pistachio

2 spoons of icing sugar to sprinkle (optional)

3-4 Green color drops (optional)

Preparation

- 1) Preheat the oven to 150 ° C
- 2) Beat the egg whites until stiff. Add the dye at the end.
- 3) Mix dry ingredients: flour, almond powder and sugar.
- 4) Gently mix the dry ingredients with egg whites, and add the pistachio paste.
- 5) Place small dough balls on a baking sheet. You can use a pastry bag. Otherwise, with a spoon, you have to have a good tablespoon of dough for each cookie.
Sprinkle with icing sugar (using a colander) and sprinkle with pistachio.
- 6) Cook 20 to 25 minutes.