

Pistachio Cookies

Ingredients

For 1 heaping sheet of 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 piping bag and want a slightly more solid dough)

1 large tablespoon of pistachio paste

Pistachio pieces

2 spoons of icing sugar for sprinkling (optional)

3-4 drops of green food coloring (optional)

Preparation

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