

Pistachio White Chocolate Chip Cookies

Posted by [Garrett McCord](#) of [Vanilla Garlic](#) on Sep 15, 2008

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Guest author [Garrett McCord](#) brought 2 dozen of these cookies over today. We inhaled them. ~Elise

Almost all of the pistachios grown in America are produced right here in California (we're a lucky state, we are). It's a surprisingly labor intensive crop that requires a lot of attention for yields that can greatly differ from year to year. Still, the crop is relatively new to the U.S.; up until 1976, almost all of the pistachios were imported from Iran until President Carter placed an embargo on the country. It was then California farmers started to plant the first pistachio trees here in America. Nowadays we can get pistachios from any local market and use their rich, mellow flavors as we please.

This cookie makes delicious use of pistachios, pairing them with white chocolate (or dark, should you so prefer). The original recipe came from an article in the Sacramento Bee by way of Jane Dewey, a wife of a local pistachio farmer. After a bit of tweaking I finally got them to come out the way I prefer them. I prefer using a brick of white chocolate and chopping it into chunks for a more rustic look, but white chocolate chips will do just fine. I also reduced the butter a bit and used kosher salt which gives a nice spark of contrast to the sweetness. Very chewy and amazingly good, I promise these cookies are keepers.

Pistachio White Chocolate Chip Cookies Recipe

INGREDIENTS

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- 1 cup of unsalted butter, room temperature
- 1 cup of sugar
- 1 cup of dark brown sugar, packed
- 2 eggs
- 2 tablespoons of milk

2 teaspoons of vanilla extract
2 1/2 cups of flour
1 teaspoon of baking soda
1 teaspoon of baking powder
1 teaspoon of kosher salt (regular salt will suffice)
1 cup of rolled oats
1 1/2 cups of coarsely chopped pistachios, raw and unsalted
1 1/2 cups of white chocolate chips

METHOD

- 1** Preheat the oven to 350 F. Cream the butter and sugars together on high speed for three minutes.
- 2** Add the eggs, milk, and vanilla and beat for 3 minutes, being sure to scrape down the sides of the bowl to ensure even mixing.
- 3** In a separate bowl combine the flour, baking soda, baking powder, salt, and rolled oats. Add the dry ingredients to the butter mixture slowly, being sure to scrape down the sides and bottom of the bowl once or twice to ensure even mixing.
- 4** Fold in the pistachios and white chocolate chips. Drop heaping teaspoonfuls onto parchment lined cookie sheets, add an extra pistachio or two on top of each bit of dough for decoration if desired.
- 5** Bake for 8-10 minutes or until golden brown. Allow to set up on the cookie sheets before moving to a baking rack to cool completely.

Makes 6 dozen.

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[Baklava Recipe](#) here on Simply Recipes

[Wikipedia entry on pistachios](#)

[Pistachio Apricot Oatmeal Cookies](#) from Epicurious

[Pistachio Cocoa Nibs Cookies](#) by Helen of Tartlette

[Pistachio Cranberry Cookie Sticks](#) by Mercedes of Dessert Candy

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