



Long Livo

Salted Honey Pistachio Cookies – Sweet & Crunchy Treat

20 min

Prep time

24

Servings

12 min

Cook time

Easy

Difficulty

32 min

Total time

American

Cuisine

Ingredients

Cookie Base

- ☐ 1 cup unsalted butter, softened
- ☐ 1/2 cup brown sugar
- ☐ 1/4 cup granulated sugar
- ☐ 1/3 cup honey
- ☐ 1 large egg

- ☐ 1 tsp vanilla extract
- ☐ 2 cups all-purpose flour
- ☐ 1/2 tsp baking soda
- ☐ 1/4 tsp salt

Add-ins

- ☐ 1 cup pistachios, toasted and coarsely chopped
- ☐ Flaky sea salt, for sprinkling

Instructions

- 1 Preheat your oven to 350°F (175°C) and line two baking sheets with parchment paper.
- 2 In a large bowl, cream together the softened butter, brown sugar, and granulated sugar until light and fluffy, about 3 minutes.
- 3 Add the honey, egg, and vanilla extract; mix until smoothly combined.
- 4 In a separate bowl whisk the flour, baking soda, and salt; gradually fold into the wet mixture.
- 5 Stir in the toasted pistachios gently, then scoop tablespoon-sized balls onto the prepared sheets, spacing 2 inches apart.
- 6 Sprinkle a tiny pinch of flaky sea salt on each cookie, then bake for 10-12 minutes until the edges are lightly golden.
- 7 Allow cookies to cool on the sheet for 2 minutes before transferring to a wire rack to finish cooling.

Nutrition per serving

180 kcal

Calories

3 g

Protein

22 g

Carbs

9 g

Fat

Tips & notes

- If the dough feels too soft, chill for 15 minutes before baking.
- For extra crunch, toast pistachios lightly in a dry pan before adding.
- A drizzle of extra honey after baking adds a glossy finish.