



Rose, Cardamom, & Pistachio Snowballs

LA TIMES AWARD WINNING COOKIE

1 stick soft butter
¼ cup sifted confectioners' sugar
½ teaspoon rose water
¼ teaspoon cardamom (can go heavier on the rose water and cardamom)
1 ½ cups sifted flour
½ teaspoon salt
½ cup finely chopped toasted pistachio nuts

- 1 In a stand mixer, mix together thoroughly the softened butter, sifted confectioners' sugar, rose water, and cardamom.
- 2 Mix in the flour and salt. Then add in the pistachios. At this point, you can mix by hand if you like.
- 3 Once the nuts are thoroughly incorporated, wrap the dough in plastic wrap and chill. The dough can remain in the fridge for just a 1/2 hour or even overnight.
- 4 Preheat oven to 400 degrees (375 convect) while the dough chills. Roll into 1-inch balls. Place 2-inches apart on an ungreased baking sheet (I use parchment).
- 5 Bake until set but not brown, about 8-12 minutes depending on whether you appreciate the softer lighter original version or my MILs "burnt" version.

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