

# Sparkling diamond shortbread cookies with pistachios

## Recipe for 12 biscuits

### Description

This small, but decadent, shortbread cookie is rolled in sugar giving it a classy look and it packs a punch in flavor!!

### Note

Careful not to overcook the shortbread cookies since they might dry out.

### Ingredients

#### Shortbread cookie dough with hazlenuts

- 180 Gr Butter
- 85 Gr Icing sugar
- 1 Unit(s) Egg
- 250 Gr Flour
- 25 Gr Cocoa powder
- 75 Gr Chocolate chip
- 2 Ml Vanilla extract

#### For the sparkling exterior

- 1 Liter(s) Water
- 1 Cup(s) Sugar

### Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **356 F°**
- Resting time **30 mins**

#### Before the class

Weigh all your ingredients.

Keep your butter on your counter, it must be tempered (soft).

You will need:

Hand mixer

Parchment paper

2 Bowls

1 Oven

1 Cutting Board

1 Brush

Plastic wrap

#### Shortbread

Bring the butter to room temperature by either leaving outside over night or microwaving it for a few seconds. Place the butter and the powdered sugar in the bowl of the mixer and mix until light and creamy. Once this step is reached, add the eggs one by one to ensure they are well incorporated. Add the vanilla extract. Mix the pistachios with the sifted flour and add in the bowl to the wet ingredients. Mix until well incorporated and homogenous. Roll the dough out into small logs about 1 inch across in diameter and leave them in the fridge until they are firm.

### Sugar dusting

Once the logs are nice and firm, place them in cold water and then roll them out in the sugar to have the cookies well coated. Once they are coated cut with a sharp knife to the thickness of 2cm and place on a baking tray. Cook for 20 minutes at 350°F until they are lightly browned.

**Bon appétit!**