

Pistachio Rose Shortbread Cookies

<http://userealbutter.com/2013/07/05/pistachio-rose-shortbread-cookies-recipe/>
from [Julia Usher](#)

1/4 cup granulated sugar
1/4 cup confectioner's sugar
1 cup organic, unsprayed rose petals or wild rose petals (optional)
2 cups flour
1/2 cup pistachios (shelled, peeled) or almond slivers
1/2 tsp salt
1 cup butter, unsalted and softened
1 tsp rosewater
2 tbsps sugar for sanding

If infusing sugars with rose petals: Place 1/2 cup of rose petals with the 1/4 cup of granulated sugar in an airtight container for 1-2 days. Do the same with the confectioner's sugar.

Combine the flour, pistachios, and salt in a food processor fitted with a metal blade. Pulse until the mixture resembles coarse crumbs (don't turn it into a paste). Place the butter and sugars (rose sugars if using) in a bowl and beat until fluffy (about a minute). Gradually add the flour mixture to the butter mixture, mixing until the flour is just incorporated. Flatten the dough into a disk and wrap in plastic wrap. Refrigerate for 1-2 hours until firm. Preheat the oven to 300°F. Roll the dough out on a lightly floured work surface to 1/4-inch thickness. Cut the dough with a cookie cutter. Re-roll the scraps until the dough is used up. Place the cookies on a parchment-lined baking sheet about 1/2 to 3/4 inch apart. Sprinkle remaining 2 tablespoons of sugar over the cookies. Bake for 20-25 minutes or until the cookies are lightly browned. Makes about 30 3-inch heart-shaped cookies.