

Pistachio Sandies

<http://userealbutter.com/2010/12/12/pistachio-sandies-recipe/>
inspired by [Cannelle et Vanille](#)

1 cup (~100 g) pistachios
8 oz. butter, softened
2 1/4 cups (315 g) flour
1/3 cup (45 g) powdered sugar
1 tsp almond extract
1/2 tsp vanilla
1 tbsp water
1 cup extra powdered sugar for rolling/dusting

Heat oven to 325°F. Spread the pistachios on a baking sheet into one layer and toast for 5-10 minutes in oven (don't let them brown, they should *just* start to smell toasty). Remove from oven and let cool. Rub the pistachios in a kitchen towel or with your fingers to remove as much of the pistachio skins as possible. Pulse the pistachios in a food processor to a coarse meal. Place the butter in a large bowl and beat for 30 seconds. Add half of the flour, powdered sugar, almond extract, vanilla, and water. Beat until blended then beat in the rest of the flour. Stir in the nuts. Pinch off dough and form 1-inch diameter balls and place on an ungreased cookie sheet. Bake 20-25 minutes until the bottoms are golden brown. Remove from baking sheet and cool on cooking rack. When cookies are cooled, roll in powdered sugar. Makes 36 cookies.