

## SALTED HONEY PISTACHIO COOKIES

### INGREDIENTS

1 cup butter  
1/2 cup light brown sugar  
1/4 cup granulated sugar  
1/2 cup honey  
1 egg  
1 tablespoon vanilla extract  
1 teaspoon coarse sea salt  
1 teaspoon baking soda  
2 1/2 cups all purpose flour  
1 cup chopped pistachios  
1 cup white chocolate chips  
flaked sea salt for garnish (optional)

### DIRECTIONS

In a medium saucepan over medium-low heat melt the butter and bring to a boil. Stir or swirl pan consistently as the butter boils and begins to brown (about 5 minutes). It will turn a deep amber color. Remove from the heat and allow the butter to cool for 20-30 minutes.

Preheat oven to 350F. Line a baking sheet with parchment paper or and set aside.

When the butter is cooled add it to the bowl of your stand mixer, along with the brown sugar and granulated sugar. Mix on medium speed for 1 minute. Add in the honey, egg, vanilla, sea salt, and baking soda. Mix for an additional minute, until combined. Turn mixer to low and add in flour, mixing until just incorporated. Stir in the pistachios and white chocolate chips until evenly combined.

Using a 2-tablespoon sized disher, drop the dough onto the prepared baking sheet about 2-inches apart. Bake for 10-11 minutes, or until the edges are lightly golden. Don't over-bake. Allow the cookies to cool for 3-4 minutes on the baking sheet, and then transfer to a wire rack to cool completely. Sprinkle with flaked sea salt if desired.