



Have a High Tea or Coffee Get-Together

Baklava Cookies

Snickerdoodle-like dough with a lightly spiced, honey sweetened nut filling

- 1 cup unsalted butter
- 6 ounces shelled raw pistachios, coarsely chopped
- 2-1/2 cups granulated sugar, divided
- 1/2 teaspoon and 1/4-teaspoon salt, divided
- 2 teaspoons ground cinnamon, divided
- 1 teaspoon ground cardamom, divided
- 1/4 teaspoon and 1/8 teaspoon ground cloves
- 1/2 cup honey
- 2 Tablespoons water, divided
- 2-3/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 large egg
- 1 large egg yolk
- 1 Tablespoon vanilla extract
- 1/4 cup crushed rose petals

Place racks in upper and lower thirds of oven, preheat to 350 degrees F.

Prepare Browned Butter:

- Cook butter in a medium saucepan over medium heat, stir often with a heat proof rubber spatula until it turns light amber and foam starts to settle, about 5 minutes.
- Pour into a large heatproof bowl, scrape in any browned bits stuck to the bottom of pan. Let cool until warm, about 10 minutes

Make the Nut Filling:

- Meanwhile in a food processor, pulse pistachios, ¼ cup granulated sugar, ½ teaspoon salt. 1 teaspoon cinnamon, ½ teaspoon cardamom and ¼ teaspoon cloves until finely chopped.
- Transfer to a small bowl, stir in honey with a clean spatula. Add 1 Tbsp. water and stir until smooth and mixture maintains its shape.

Chill the Nut Filling:

- Scoop out 1 Tablespoon portions of nut mixture, roll in smooth balls.
- Place on a parchment lined baking sheet; chill in freezer 20 minutes.

Prepare Cookie Dough:

- Meanwhile whisk flour, baking powder, baking soda, and remaining ¼ teaspoon salt in a medium bowl.
- Whisk 1 Tbsp. water into warm melted butter, then add 1-3/4 cups granulated sugar and whisk until well combined, about 2 minutes. Add an egg and egg yolk, and vanilla, stir until smooth.
- Add dry ingredients and mix until no dry streaks remain, about 2 minutes.

Place on Baking Sheets:

- Scoop out 2-tablespoons portions of dough, roll into smooth balls.
- Working one at a time, flatten a ball of dough between your hands and place a ball of nut mixture in the center.
- Gently fold dough up and around to encase; smooth out dough. Divide between 2 parchment-lined baking sheets, spacing 2" apart.

Bake the Cookies:

- Bake cookies, rotating baking sheets top to bottom and front to back halfway through, until mostly flat and golden around the edges, 14-16 minutes.
- Remove from oven and firmly tap baking sheets on counter.
- Mix rose petals, remaining ½ cup (100g) granulated sugar, 1 tsp. cinnamon, 1/2 tsp. cardamom, and 1/8 tsp. cloves in a small bowl. Sprinkle over cookies; let cool on baking sheets.

Yield: 16 large cookies

Recipe from: bon appetit, Dec.2023/Jan.2024 *The Holiday Issue*

Cook's Note: To make smaller cookies, use 1 Tablespoon of dough for each cookie and add about ¼ teaspoon filling following the same procedure as described above. If you want to make open-faced cookies, use a thumbprint procedure with the dough and filling. The cookie will flatten as it bakes. Yes, you will have a lot more than 16 cookies.

About the Recipe: Imagine snickerdoodle dough wrapped around a honey rich, pistachio nut Baklava filling that can be made into a big cookie or 2-inch nibbler. Sparkling spiced sugar glistens over the top, almost yelling out “Let’s have a sweet treat party!”