

Zucchini Bread Recipes

Salted Honey Pistachio Cookies

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup light honey
- [ ] 1/2 cup brown sugar, packed
- [ ] 1/4 cup granulated sugar
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 2 cups all-purpose flour
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 1 cup pistachios, shelled and coarsely chopped
- [ ] 1 tsp flaky sea salt, for topping

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.



2. In a large bowl, cream together the butter, honey, brown sugar, and granulated sugar until light and fluffy.



3. Add the egg and vanilla, mixing until just combined.



4. In a separate bowl whisk flour, baking soda, and salt; gradually fold into the wet mixture.



5 Stir in the chopped pistachios gently; the dough should be slightly sticky.



6 Scoop tablespoonfuls onto the prepared sheets, flatten slightly, and sprinkle each with a pinch of flaky sea salt.



7 Bake for 10-12 minutes, until edges are lightly golden. Cool on the sheet for 2 minutes, then transfer to a wire rack.



Nutrition per serving

210 kcal	4 g	26 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a richer flavor, toast pistachios for 5 minutes at 300°F before chopping.
- If you prefer a chewier cookie, bake until just set; they continue cooking on the sheet.
- A drizzle of extra honey on warm cookies adds a glossy finish.