

## *Idiot's Kitchen Recipe – Chocolate Pistachio Fingers*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from the St. Pete Times Cookie Issue



Ingredients:

¾ cup unsalted butter (1½ sticks), softened at room temperature  
1/3 cup sugar  
1/3 cup almond paste  
1 egg yolk  
1 2/3 cups flour  
1 cup semi-sweet chocolate chips  
½ cup natural pistachios (or pecans), finely chopped

Preheat the oven to 350 degrees.

In a mixer or large bowl, combine ¾ cup room temperature butter with 1/3 cup sugar. Cream or mix together until light and fluffy. Add 1/3 cup almond paste. Separate 1 egg and add the yolk only. Mix until well combined.

With the mixer on low, add 1 2/3 cups flour and blend until combined, soft, and smooth. Turn the dough out onto a piece of waxed paper or plastic wrap, form it into a ball, and refrigerate for 20 minutes.

After the dough has chilled, pull off a small piece (about 2 teaspoons) and form it into a finger shape. Since the dough is soft, you really mold it into shape rather than roll. Place the dough fingers on a parchment lined baking sheet 2 inches apart.

Bake 10 -12 minutes (but not longer than 14), one sheet at a time, until the edges are just beginning to turn golden brown. Cool the cookies completely on a wire rack.

When the cookies are cool, melt 1 cup of semi-sweet chocolate chips over a double boiler. Finely chop ½ cup of shelled pistachios (or pecans). Dip one end of each cookie in chocolate and then in the nuts. Place the cookies on a wax paper lined tray to harden. Placing the finished cookies in the refrigerator will help speed the hardening process.

Makes 4 dozen cookies.