



# Pistachio & Fennel Cookies

FROM THE KITCHEN OF

**Sara Hammond and John Garvin**

These are a unique flavor — the green of the pistachios is very festive!

## INGREDIENTS

- 1c butter, softened
- 1 1/2 c sugar
- 1 egg
- 2 T almond extract
- 1 T lemon zest
- 1 1/2t fennel seeds, ground (I used a coffee maker to grind)
- 2c all-purpose flour
- 1t baking powder
- 1/2t salt
- 3/4 pistachio nuts, chopped, plus extra for garnish

## DIRECTIONS

Heat oven to 350 degrees F.

Beat butter with an electric mixer at medium speed until creamy. Gradually add sugar; mix well. Add egg; beat well. Add almond extract, lemon zest and fennel seeds; mix to combine.

In a medium bowl, combine flour, baking powder and salt; gradually add to butter mixture; beat well.

Stir in pistachio nuts (dough will be stiff).

Shape dough into 1-inch balls; place 2 inches apart on ungreased baking sheets. Flatten balls slightly and sprinkle with additional chopped pistachios.

Bake for 10 minutes or until lightly browned.

Cool slightly on baking sheets; remove to cooling racks and cool completely. Store in an airtight container at room temperature for up to 1 week.

Yield: 3 dozen cookies

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