



Pistachio Sablé with Chocolate Chunks and Rose Petals

Ingredients

2 ¼ cups all-purpose flour
¾ tsp ground cardamom
¾ tsp kosher salt
½ cup granulated sugar
¼ cup light brown sugar
1 cup unsalted butter, room temperature
1 egg, beaten
1 tsp vanilla
4 oz dark chocolate, cut into ¼" chunks
3 oz pistachios, roasted and roughly chopped

Procedure

Whisk flour, cardamom and salt in a medium bowl.
Beat butter and sugar until light and fluffy.
Add egg and vanilla and continue mixing to combine.
Slowly add in flour, salt and cardamom mixture and mix until the ingredients are thoroughly incorporated.
Mix in chopped pistachios and chocolate chunks.
Form dough into logs with a 1.5" diameter and wrap with plastic. Refrigerate for 1-2 hours.
Once the dough is completely chilled, preheat oven to 350 degrees.
Slice into ¼" rounds and place on a lined baking sheet.
Bake cookies for 12-15 minutes until they begin to turn golden brown.