

Pine Nut Cookies (Pignolis)



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Recipe by: Laura Vitale

Makes About 3 Dozen

Prep Time: minutes

Cook Time: minutes

Ingredients

- __ 2 ¼ cups of All Purpose Flour
- __ ¼ cup of Granulated Sugar
- __ ½ tsp of Salt
- __ 2 cups of Pine Nuts, toasted
- __ ½ tsp of Vanilla Extract
- __ 1 cup of Unsalted Butter at room temperature
- __ 1 cup of Confectioner sugar

1) Pulse the pine nuts in a food processor until coarse crumbs, set aside.

2) In a large bowl, cream together the butter, sugar and vanilla for 1 minute. Add the flour, salt and ground pine nuts and mix everything together until a dough forms. Cover the dough with plastic wrap and refrigerate for 1 hour.

3) Preheat your oven to 350 degrees and line a couple baking sheets with parchment paper. Using a small ice cream scoop, scoop out your cookies placing them a couple inches apart. Bake for about 20 minutes on either your bottom or top shelf in the oven.

4) Let the cookies cool for 5 minutes, then roll them in the confectioner sugar. Let them sit for a couple minutes and roll them in the sugar again. Enjoy!

