

Choco Fever Dream

Salted Honey Pistachio Cookies – Sweet & Crunchy Treat

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Base

- [ ] 1 cup unsalted butter, softened
- [ ] 1/2 cup brown sugar
- [ ] 1/4 cup granulated sugar
- [ ] 1/3 cup honey
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 2 cups all-purpose flour
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt

Add-ins

- [ ] 1 cup pistachios, toasted and coarsely chopped
- [ ] Flaky sea salt, for sprinkling

Instructions

1. Preheat your oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a large bowl, cream together the softened butter, brown sugar, and granulated sugar until light and fluffy, about 3 minutes.
3. Add the honey, egg, and vanilla extract; mix until smoothly combined. brownie recipe
4. In a separate bowl whisk the flour, baking soda, and salt; gradually fold into the wet mixture.
5. Stir in the toasted pistachios gently, then scoop tablespoon-sized balls onto the prepared sheets, spacing 2 inches apart.
6. Sprinkle a tiny pinch of flaky sea salt on each cookie, then bake for 10-12 minutes until the edges are lightly golden. mousse cake
7. Allow cookies to cool on the sheet for 2 minutes before transferring to a wire rack to finish cooling.

Nutrition per serving

180 kcal Calories	**3 g** Protein	**22 g** Carbs	**9 g** Fat

Tips & notes

- If the dough feels too soft, chill for 15 minutes before baking.
- For extra crunch, toast pistachios lightly in a dry pan before adding.
- A drizzle of extra honey after baking adds a glossy finish.