

Chocolate Chip Pistachio Cookies

Ingredients

- 1/3 cup granulated sugar**
- 1/3 cup packed brown sugar**
- 1/2 cup unsalted butter, softened**
- 1/2 teaspoon vanilla**
- 1 small egg**
- 1 cup of all-purpose flour**
- 1/2 teaspoon baking soda**
- 1/2 teaspoon salt**
- 1/3 cup ground raw pistachios (not salted)**
- 1/3 cup semi sweet chocolate chips**

Directions

1. Heat oven to 365°F.
2. Mix sugars, butter, vanilla and egg in large bowl. Stir in flour, baking soda and salt (dough will be stiff). Stir in pistachios and chocolate chips.
3. Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. You can add a whole pistachio in the center of each cookie for a prettier presentation.
4. Bake 7 to 9 minutes or until light brown (centers will be soft). Cool slightly; remove from cookie sheet. Cool on wire rack
5. Enjoy and share with friends and family!

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Recipe by Sweet Connoisseur Cakes