

Double Chocolate, Cardamom & Pistachio Cookies

Makes roughly 30 small cookies

INGREDIENTS

- 2 cups Sharffen Berger chocolate, rough chop
- 4 oz (1 stick) unsalted butter, cubes
- 1 1/4 cup AP flour
- 1 tsp baking powder
- 1 1/2 tsp salt
- 2 tsp ground cardamom
- 4 eggs
- 1 1/2 cup brown sugar
- 2 tsp vanilla extract
- 1 1/4 cup pistachios, rough chop
- 1/2 cup Sharffen Berger chocolate, rough chop or chocolate chips (optional)



*Perishables: Butter, eggs and vanilla extract not provided in the Provision Box.

Dry mix included contains flour, baking powder, salt and cardamom.

In a large mixing bowl (or stand mixer w/ paddle attachment), combine eggs and sugar. Mix until combined and smooth.

In a separate bowl, sift flour, baking powder, salt and cardamom together, set aside.

Over a double boiler (or in the microwave with 30 second intervals), combine cubes butter and chopped chocolate. Stirring occasionally until chocolate is melted and butter has been fully incorporated and mixture is smooth.

Once chocolate and butter mixture is melted and smooth, slowly add to your egg and sugar mixture. Mix until combined. Add the vanilla.

With the mixer on low speed, add your sifted dry ingredients to the chocolate mixture. Mix until flour is almost incorporated, then add your pistachios and chopped chocolate/chips if you chose to add. By hand, using a spoon or spatula, finish mixing all the ingredients together, making sure to scrape the bottom and sides of the bowl to incorporate all the chocolate and flour.

Allow the cookie dough to "cool" for about 20 minutes. This step helps makes the cookie dough keep its shape once you scoop it onto your baking sheet. Using a large spoon or small ice cream scoop, scoop cookie dough onto baking sheet lined with parchment paper or sprayed with pan release. Place the cookies about 1.5" apart on your baking sheet. Chill cookie dough for about 20 minutes prior to baking for a better texture once baked.

Bake cookies at 350 degrees Fahrenheit for about 10-12 minutes (maybe less or more time depending on your oven at home). The cookies should look dry and not wet when they are done, slightly cracked. Allow to cool for about 10 minutes before transferring to a storage container. Cookies can be frozen prior to baking, cookies will stay good in an air tight container for about 5 days.