Chocolate Pistachio Cookies
Melissa Schenker/Foodie for Two
Serves two foodies: makes about 12 cookies

Ingredients:
Dry Ingredients
- ½ cup flour
- 1 tablespoon Dutch cocoa
- 1 ½ teaspoons black onyx cocoa
- ¼ teaspoon baking soda
- ¼ teaspoon baking powder
- 1/8 teaspoon salt

Batter
- 1 egg yolk
- ¼ cup granulated sugar
- 2 tablespoons coconut oil (naturally refined, organic)
- ¼ teaspoon vanilla
- ¼ cup milk
- 3 tablespoons chopped pistachios, reserve 1 tablespoon for topping
- 1 tablespoon semi-sweet chocolate chips
- 1 tablespoon 60% cacao chocolate chips

Directions:
Dry Ingredients: Sift the flour, cocoa powders, baking soda and baking powder into a medium bowl or glass measuring cup and add the salt. If you don’t have a sifter, just use a wire whisk and whisk all ingredients together until well incorporated and no lumps remain. Set aside.

Batter: Line a sheet pan with parchment paper. Add the egg yolk to a large glass bowl and mix with a hand-mixer on low setting until yolk is fluffy and light yellow, about 30 seconds. Add in sugar, coconut oil and vanilla and mix on low until well blended. Turn mixer off and add in the flour mixture and milk. Blend on low until just mixed; if needed at the end, scrape down sides with a rubber spatula and gently fold batter together. Add 2 tablespoons pistachios and the chocolate chips and fold in with the spatula.

Heat the oven to 375º and let the batter sit for 10 minutes - this helps the cookies have a fluffier interior and hold their lift.

Using a small cookie scoop (OXO #60, 2 teaspoons) or a tablespoon, add 6 scoops of batter to the sheet pan, at least 2 inches apart, and sprinkle some chopped pistachios on top; cook for 9 minutes. Transfer cookies to a rack to cool and repeat with remaining batter.

- If you don’t have black onyx cocoa (rich and intense flavor, lower fat) substitute Dutch cocoa

Eat well and share the love!
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