



Cherry-Pistachio Wedding Cookies

READY IN



45 min.

SERVINGS



32

CALORIES



82 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter chilled cut into small pieces
- ☐ 6 ounces cake flour
- ☐ 0.5 cup cherries dried
- ☐ 2 teaspoons cornstarch
- ☐ 0.3 cup dry-roasted pistachios salted finely chopped
- ☐ 3 ounces flour all-purpose
- ☐ 3 teaspoons ice water
- ☐ 1.3 cups powdered sugar divided
- ☐ 0.3 teaspoon salt

- ☐ 1.5 teaspoons vanilla extract

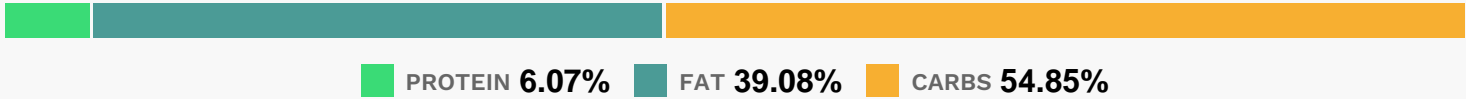
Equipment

- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ wax paper
- ☐ measuring cup

Directions

- ☐ Preheat oven to 350
- ☐ Lightly spoon flours into dry measuring cups; level with a knife.
- ☐ Combine flours, 3/4 cup powdered sugar, cornstarch, and salt in a food processor; pulse to combine. With food processor on, add butter through food chute a few pieces at a time; process 1 minute or until mixture is the texture of sand.
- ☐ Combine 3 teaspoons ice water and vanilla in a small bowl. With food processor on, slowly add ice water mixture through food chute; process 1 minute or until very well combined. (
- ☐ Mixture will remain crumbly.)
- ☐ Add cherries and pistachios; pulse 10 times or just until combined.
- ☐ Transfer mixture to a bowl. (
- ☐ Mixture will be crumbly.) Gently press mixture into a level tablespoon; pack lightly with the heel of your hand. Turn out onto a baking sheet coated with cooking spray. Repeat with remaining dough to form 32 cookies.
- ☐ Bake at 350 for 15 minutes or just until bottoms are golden.
- ☐ Remove from oven; cool 10 minutes on baking sheet.
- ☐ Place remaining 1/2 cup powdered sugar in a large bowl.
- ☐ Add cooled cookies; toss gently to coat with powdered sugar.
- ☐ Transfer cookies to wax paper to cool completely.

Nutrition Facts



Properties

Glycemic Index:6.69, Glycemic Load:4.03, Inflammation Score:-1, Nutrition Score:1.2200000172724%

Flavonoids

Cyanidin: 0.65mg, Cyanidin: 0.65mg, Cyanidin: 0.65mg, Cyanidin: 0.65mg Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg Peonidin: 0.03mg, Peonidin: 0.03mg, Peonidin: 0.03mg, Peonidin: 0.03mg Catechin: 0.09mg, Catechin: 0.09mg, Catechin: 0.09mg, Catechin: 0.09mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 0.11mg, Epicatechin: 0.11mg, Epicatechin: 0.11mg, Epicatechin: 0.11mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

Nutrients (% of daily need)

Calories: 81.78kcal (4.09%), Fat: 3.58g (5.5%), Saturated Fat: 1.93g (12.07%), Carbohydrates: 11.3g (3.77%), Net Carbohydrates: 10.95g (3.98%), Sugar: 4.97g (5.52%), Cholesterol: 7.63mg (2.54%), Sodium: 46.08mg (2%), Alcohol: 0.06g (100%), Alcohol %: 0.4% (100%), Protein: 1.25g (2.5%), Selenium: 3.19µg (4.55%), Manganese: 0.09mg (4.34%), Folate: 7.95µg (1.99%), Vitamin B3: 0.38mg (1.92%), Vitamin B1: 0.03mg (1.85%), Vitamin A: 90.12IU (1.8%), Fiber: 0.34g (1.38%), Phosphorus: 13.61mg (1.36%), Vitamin B2: 0.02mg (1.27%), Iron: 0.2mg (1.12%), Vitamin E: 0.16mg (1.1%), Magnesium: 4.34mg (1.08%), Copper: 0.02mg (1.02%)