

FROM THE KITCHEN OF...



CRANBERRY PISTACHIO COOKIES

INGREDIENTS

1	PKG	SUGAR COOKIE MIX (17.5 OZ)
1	3.4 OZ	PISTACHIO INSTANT PUDDING
30	GRAMS	FLOUR
4	OZ	BUTTER, MELTED
2		EGGS
56	GRAMS	SALTED PISTACHIOS
80	GRAMS	DRIED CRANBERRIES

SERVINGS:

30 COOKIES

TIME TO PREP:

15 MINUTES

COOK TIME:

9 MINUTES

COOK TEMPERATURE:

350°

DIRECTIONS

- PREHEAT OVEN TO 350°. LINE BAKING SHEET WITH PARCHMENT PAPER.
- MIX BUTTER, COOKIE MIX, FLOUR AND PISTACHIO PUDDING MIX UNTIL COMBINED.
- ADD EGGS AND BEAT UNTIL SMOOTH.
- CHOP PISTACHIOS AND ADD THEM TO YOUR DOUGH ALONG WITH THE CRANBERRIES.
- SCOOP DOUGH USING THE B&P "SMALL COOKIE SCOOP" OR 2 OZ. BALLS AND PLACE ON BAKING SHEET.
- BAKE FOR 6 MINUTES, ROTATE AND BAKE FOR AN ADDITIONAL 3 MINUTES OR UNTIL EDGES ARE LIGHTLY GOLDEN, BUT CENTERS STILL LOOK SOFT.
- COOL ON THE SHEET UNTIL READY TO TRANSFER!

TIPS & TRICKS

- ✓ SINCE THIS RECIPE MAKES A BIG BATCH, SCOOP AND STORE SOME IN THE FREEZER. THEY CAN BE BAKED FROM FROZEN!!
- ✓ IF YOUR COOKIES SPREAD TOO MUCH WHEN BAKING CHILL THEM IN THE FRIDGE BEFORE BAKING.