

Chocolate Pistachio Marble Cookies

A while back my good friend Margie gifted me a bottle of pistachio flavouring that she brought home from Paris and I have been holding on to for just the right moment. Well people, this is it! Nothing makes me happier than when I set out to create a recipe and it actually works— hey, not every hit is going to be a homer, but this one is a grand slam. I love everything about this cookie: the texture, the combination of flavours and, most importantly, how flippin' pretty they look on a plate. If you aren't lucky enough to have a friend who frequents the food hall at the Bon Marché don't panic, there are options out there for pistachio flavouring, no flights required.

Makes: 4 dozen cookies

3 cups all purpose flour

1 tsp salt

1/2 tsp baking powder

1 cup butter, room temperature

1 cup sugar

1 egg

1 tsp pure vanilla

1/4 cup dark cocoa

2 tsp pistachio flavour

1 cup ground pistachios

In a medium bowl, whisk together the flour, salt and baking powder and set aside.

Place the pistachios in a blender or food processor and pulse on high until finely ground. Set aside.

In a stand mixer, fitted with a paddle attachment, cream the butter and sugar on medium to high speed until light and fluffy. Scrape down the sides of the bowl and add the egg and vanilla, beat again to combine. Scrape down the sides of the bowl.

Add the dry ingredients and beat on low until just combined. You can then increase the speed and continue to beat until the dough comes together.

Remove 1/3 of the dough from the mixer and set it aside in a small bowl.

Add the cocoa to the remaining dough in the bowl and beat to combine. Remove the dough from the mixer and set it aside in another small bowl. Use a spatula to scrape the mixer bowl and paddle attachment as clean as you can.

Return the 1/3 of vanilla dough that you set aside earlier to the mixer, add the pistachio flavour and 1/2 cup of the ground pistachios. Beat until well combined.

Remove the pistachio dough from the bowl and place it on a lightly floured work surface. Use a bench scraper or knife to divide the dough in half. Repeat with the chocolate dough. Shape each piece of dough into a rectangle, roughly the width and length of your hand. Stack the dough pieces, alternating flavours...chocolate, pistachio, chocolate, pistachio. Using your bench scraper or knife, cut the dough stack into four pieces. Gently knead and roll each piece to marble the two flavours together. Each log should be about 2 inches thick and 6 inches long.

Tightly wrap each log of dough in plastic wrap and place in the refrigerator for at least 1 hour. If you aren't in need of a full batch you can always pop two of the dough logs in the freezer to cut and bake off at a later date. It's never a bad idea to have a stash of cookie dough on hand for emergencies.

Preheat the oven to 350 degrees and line a cookie sheet with parchment paper.

Spread the remaining half cup pistachios on a work surface. Unwrap and roll each chilled log in the ground nuts, pressing firmly as you roll to fully coat the surface of the dough.

Slice each log into 12 cookies and place them on the prepared cookie sheet.

Bake for 12 to 14 minutes, until just cookies are just golden on the bottoms.

*If you aren't a pistachio fan you can swap out the flavouring and ground pistachios for 2 tsp coconut flavouring and 1/2 cup unsweetened coconut to create a Chocolate Coconut Marble Cookie. Prior to chilling the logs, roll each one in more of the same coconut (it adheres better this way) before wrapping in plastic wrap.