

# Pistachio Cranberry Crystallized Ginger

## Ingredients:

- 3/4 cup pistachios
- 1 tablespoon vegetable oil
- 1/4 cup almond butter
- 4 tablespoons unsalted butter, room temperature
- 1/2 cup light brown sugar, packed
- 1 egg yolk, room temperature
- 1/2 teaspoon vanilla extract
- 1/2 cup plus 4 tablespoons flour
- 1/4 teaspoon baking soda
- 1/4 cup dried cranberries, diced
- 1/4 cup crystallized ginger, diced



## Directions:

In a food processor, (set aside 3 tablespoons pistachio grind remaining pistachios with 1 tablespoon vegetable oil. Add almond butter, combine well. Coarsely chop remaining 3 tablespoons pistachios, set aside.

In a bowl with an electric mixer, combine the butter and sugar until fluffy. Add the egg yolk and vanilla. Beat in the pistachio mixture until incorporated.

In a separate bowl, whisk together flour and baking soda. Slowly add to butter/pistachio mixture. Mix in remaining pistachios, dried cranberries and ginger.

Divide into a log. Wrap in plastic wrap. Chill for 30 minutes. (I chilled the dough for several hours) Slice the dough into pieces and shape or press into a circular shape.

Place 2 inches apart on a baking sheet lined with parchment paper.

Bake at 350° for 12 to 15 minutes.

Let cool on pan for 5 minutes, transfer to a cooling rack.

