

From Tricia Bradberry
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Pine Nut Cookies with Rosemary

From Martha Stewart Living

#100 scoop makes ~ 80 cookies

Ingredients

- 3 1/2 teaspoons coarsely chopped fresh rosemary
- 1/4 cup pine nuts, toasted, plus more for topping cookies
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon ground ginger
- 1/4 teaspoon coarse salt
- 10 tablespoons (1 1/4 sticks) unsalted butter, softened
- 1 cup plus 2 tablespoons granulated sugar
- 2 tablespoons extra-virgin olive oil
- 3 tablespoons heavy cream
- 1 large egg
- Fine sanding sugar, for sprinkling (OK to omit)

Directions

1. Preheat oven to 325 degrees. Finely chop rosemary in a food processor. Add pine nuts; pulse until coarsely ground. Transfer to a large bowl. Whisk in 2 cups flour, the baking soda, ginger, and salt; set aside.
2. Put butter and granulated sugar into the bowl of an electric mixer fitted with the paddle attachment. Mix on high speed until pale and fluffy, about 5 minutes. Mix in oil. Reduce speed to low. Mix in flour mixture. Add cream; mix until well combined, about 2 minutes. Mix in egg, then remaining 1/4 cup flour.
3. Shape dough into 3/4-inch balls, and space 2 inches apart on baking sheets lined with parchment paper. Flatten slightly with fingers, and top each with a pine nut. Sprinkle with sanding sugar.
4. Bake cookies, rotating sheets halfway through, until edges are golden, about 13 minutes. Let cool 10 minutes on sheets on wire racks. Transfer cookies to racks to cool completely. Cookies can be stored in airtight containers up to 3 days.