

Crispy Pistachio Cookies  
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#3 School

1/4 cup butter, softener

1 cup sugar

1/2 teaspoon almond extract

1/2 teaspoon grated orange peel, I grate fresh

1 1/2 cups flour

1/2 teaspoon baking powder

1/2 teaspoon salt

1/2 cup shelled, chopped pistachios



Cream butter and sugar until light and fluffy. Add egg, almond extract, and orange peel; beat until smooth. Sift together flour, baking powder, and salt; combine with creamed mixture. Stir in pistachios. Chill dough until firm enough to handle. Shape into a roll 2 inches in diameter; wrap in waxed paper and chill thoroughly. Cut into 1/4 inch slices and place on an ungreased baking sheet. Bake in a preheated 400 degree oven for 6 to 8 minutes, or until golden brown. Cool on rack.

Yield: 4 dozen