

Lemon and Pistachio Shortbread Cookies

Ingredients

Shortbread Cookies

3 1/3 cups flour
1 2/3 cups finely chopped pistachios
1 1/4 tsp salt
1 tsp cardamom
1/2 tsp cinnamon
12 ounces (3 sticks) unsalted butter, softened
1 cup granulated sugar
2 Tbsp lemon juice
1 Tbsp amaretto liqueur
1 Tbsp finely grated lemon zest
2 tsp vanilla extract

Royal Icing

3 cups powdered sugar
4 Tbsp warm liquid (2 Tbsp amaretto liquor + 2 Tbsp water)
3 Tbsp meringue powder

Instructions

1. In a medium bowl, mix together the flour, pistachios, salt, cardamom, and cinnamon until combined. Set aside.
2. In the bowl of a stand mixer fitted with a paddle attachment, beat together the butter and sugar at medium low speed until pale and fluffy, about 3 minutes. Add the lemon juice, amaretto liquor, lemon zest, and vanilla extract and mix until combined. Reduce the speed to low, and add the flour mixture in 3 increments, pausing to scrape down the sides of the bowl as needed, until a thick dough forms. Divide the dough into 2 equal portions, cover with plastic wrap and refrigerate for at least 30 minutes.
3. Preheat the oven to 350 degrees Fahrenheit. Roll out one of the dough portions on a clean, lightly floured surface to about 1/4 inch thick. Cut out desired shapes and place them on a parchment lined cookie sheet, leaving 1 inch of space between cookies. Place cut out cookies back in the refrigerator for 15 minutes.
4. Place the pan in the preheated oven and bake from 7 to 11 minutes depending on the size of your cut out cookies. You want these to be slightly brown on the edges only.
5. When the cookies are done baking, allow them to cool on the baking sheet for 10 minutes before transferring to a wire rack to cool completely.

6. While the cookies are cooling, make the royal icing. Using the bowl of a stand mixer fitted with the paddle attachment, beat together the powdered sugar, warm liquid and meringue powder at low speed for 8 minutes. Allow the icing to rest for 10 minutes to allow air bubbles to come to the surface. Color the icing, if desired, and transfer to a piping bag fitted with a small round tip. Ice cookies as desired.

7. Allow the icing to dry before storing.

8. Enjoy!