



Julia's Cuisine

By: Julia Pinney
Sweets

Webpage:
<http://www.juliascuisine.com/>

Pistachio Oatmeal Drop Cookies

Makes 3 dozen (approximately)
Prep time: 10 minutes
Bake time: 8 – 10 minutes (per batch)

Ingredients

1 Cup/225 grams butter, room temperature
1 Egg
3/4 Cup/150 grams brown sugar
1 Teaspoon vanilla
1 Cup/125 grams flour
1/2 Cup/45 grams oats
1/2 Cup/30 grams coconut
Pinch salt
1 Teaspoon baking soda
1/2 Cup/50 grams chopped pistachios
1/2 Cup/75 grams raisins

Method

Preheat oven to 350 degrees F. Have ready a large ungreased baking tray and set aside.

In the bowl of your electric mixer, beat the butter until smooth. Add the vanilla, egg and brown sugar. Continue to mix on high speed until all combined and smooth. About 2 minutes. In a medium bowl mix together the flour, salt, baking soda, oats and coconut. Next, stir the dry ingredients into your butter mixture. Stir until just combined. Stir in your pistachios and raisins.

Drop by spoonfuls onto a baking tray and bake for about 7-10 minutes.

Will keep for a few days in an airtight container and can be frozen.