

# Chocolate-dipped Pistachio Crescents

2 cups all-purpose flour  
1 cup unsalted, shelled pistachios,  
finely ground in a food processor  
1/4 teaspoon salt  
3/4 cup unsalted butter, softened  
3/4 cup packed light brown sugar  
1 egg  
8 ounces semisweet chocolate chips  
1 cup unsalted, shelled pistachios,  
roughly chopped



Heat oven to 350 degrees . In a bowl, stir together flour, finely ground pistachios and salt. In another bowl, beat butter and sugar for 2 minutes, until fluffy. Beat in egg. Pour in dry mixture and beat until just combined.

Shape level tablespoonfuls of dough into 2 1/2-inch logs and bend into crescents. Place on a baking sheet 2 inches apart. Bake at 350 degrees for 14 to 16 minutes, until lightly browned. Remove to a wire rack to cool completely.

Melt chocolate using package instructions. Dip crescents halfway into chocolate, allowing excess to drip off. Sprinkle with chopped pistachios. Place on parchment paper to dry. This recipe makes about 36 cookies.