

Helergon Kitchen

Salted Honey Pistachio Cookies Recipe

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup brown sugar
- [ ] 1/2 cup light honey
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] 1 3/4 cups all-purpose flour
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp sea salt, plus more for topping
- [ ] 1 cup pistachios, toasted and roughly chopped

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a large bowl, cream the butter, brown sugar, and honey together until light and fluffy; this should take about 2-3 minutes.
3. Add the egg, vanilla, and lemon zest; beat until just incorporated.
4. In a separate bowl, whisk together flour, baking soda, and sea salt.
5. Gradually add the dry mixture to the wet, stirring gently. Fold in the toasted pistachios.
6. Scoop tablespoon-sized balls onto the prepared sheets, flatten slightly, and sprinkle a tiny pinch of sea salt on each.
7. Bake for 10-12 minutes, until edges are golden and centers have set but remain soft.
8. Cool on the sheet for 2 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

210 kcal	3 g	28 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a deeper flavor, let the dough rest refrigerated for 30 minutes before baking.
- For extra crunch, add a handful of chopped almonds alongside pistachios.
- Be careful not to over-bake; the cookies continue to firm up as they cool.