Chocolate Pistachio Thumbprint Cookies

with Creamy Ganache



MAKES 26–30 COOKIES | PREP 20–25 MIN | CHILL 30 MIN | BAKE 12–15 MIN/TRAY

COOKIE DOUGH

- 1 cup unsalted butter, softened (226 g)
- 1/2 cup powdered sugar (60 g)
- 1 tsp vanilla extract
- 2 cups all-purpose flour (240 g)
- 1/4 tsp fine salt

GANACHE & TOPPING

- 4 oz semisweet or bittersweet chocolate, chopped
- 1/3 cup heavy whipping cream
- 1 tsp unsalted butter
- 1/4 tsp vanilla extract
- 1/3 cup unsalted shelled pistachios, chopped
- Flaky sea salt, optional

DIRECTIONS

1. Cream butter and powdered sugar until smooth. Mix in vanilla.

2. Whisk flour and salt; mix into butter mixture just until the dough holds together. Press together any crumbly bits without overmixing.

3. Roll into 26–30 balls, press a well in each and chill 30 minutes.

4. Bake on parchment-lined trays at 350°F for 12–15 minutes, until edges are lightly golden. Cool completely.

5. Heat cream until steaming; pour over finely chopped chocolate. Wait 2 minutes and stir smooth. Add butter and vanilla.

6. Cool ganache until thick enough to spoon. Fill cooled cookie centers, sprinkle with pistachios and chill until set.

Store finished cookies covered in the refrigerator because the fillings contain dairy. Allow to stand briefly at room temperature before serving.
DanaVento.com | Printable recipe