



## Crispy Lemon Basil Cookies

Adapted from the Basil-Lime Cookie recipe published in *Southern Herb Growing* by Gwen Barclay, Jean Hardy, and Madalene Hill.

### Ingredients:

2 cups sifted all-purpose flour, plus more for dusting work surface

- 1-1/2 tsp baking powder
- 1/2 tsp table salt
- 11 Tbsp unsalted European style butter, softened
- 1 cup granulated sugar
- 1 large egg
- 1 tsp vanilla extract
- 3 Tbsp finely chopped fresh lemon basil
- 1 cup pistachios, coarsely chopped

### Directions:

Mix sifted flour, baking powder and salt in a bowl and set aside.

Set up a standing mixer with a paddle attachment. Place butter in the mixer bowl and beat on medium speed until light. Gradually beat in sugar; add egg, vanilla, and lemon basil, beating until very light and fluffy.

At low speed, beat in the flour mixture in 3 or 4 additions. Mix in chopped nuts, using a spatula if necessary.

Turn out the dough onto a lightly floured surface. Divide in half. Shape each half into a roll 6-7 inches long. Wrap each roll in plastic wrap. Refrigerate dough until very firm, at least 8 hours.

When ready to bake, heat oven to 375 deg F. Cut dough into 1/8 inch slices and place 2 inches apart on a Silpat lined cookie sheet. Bake 8-10 minutes or until lightly brown. Remove baked cookies from the cookie sheet using a spatula and place on a wire rack to cool. When completely cool, store in an airtight container.

Rolls of dough may be frozen. Thaw in the refrigerator for a short time just before baking.