



Pistachio Orange Sable Cookies

A 'sable' cookie is a French style cookie you may know by the name of Sandie.

Yield: about twenty 2¼" cookies

Ingredients

- 1¼ cup Pamela's [All-Purpose Flour Artisan Blend](#) or [Bread Mix](#)
- ½ tsp salt
- 1 cup butter*, softened or butter substitute
- 1 cup powdered sugar
- 1 large egg white* or egg replacer equivalent
- 1 tsp vanilla
- zest of 1 orange
- ½ cup pistachios, chopped
- *recommended for best results

Directions

Whisk together All-Purpose Flour (or Bread Mix) and salt and set aside. In the bowl of a stand mixer, cream butter and sugar until light and fluffy, about 2 to 3 minutes. Add vanilla and orange zest and mix well. At low speed, mix in egg white. It will look like large curds. Add dry ingredients a scoop at a time and scrape down sides and bottom. Add nuts and mix well into dough.

Scrape dough out of bowl onto a piece plastic wrap sprayed with non-stick spray. Shape into a log, approximately 12" x 2" x 2". Dough will be very soft. After forming the log, wrap in plastic and place on a sheet pan and put in the refrigerator to firm up. After an hour or two, it will be easy to unwrap. Smooth the sides to clean up the shape of your log. Wrap again and put back in refrigerator to firm up. Once log is hard, unwrap and sprinkle with large sugar crystals over entire log, doing one side at a time, pressing sugar into dough with help of the plastic wrap. Coat all sides well. Wrap log again and chill until surface is firm. Slice cold dough into ¼" slices. (Dough may be kept tightly wrapped and refrigerated for 1 to 2 weeks.)

Pre-heat oven to 350° (reduce to 325° if using Bread Mix), and place rack in center of oven. While pre-heating, slice your cookies about ¼" thick. Place on a parchment covered sheet pan, spaced at least 1" apart. Bake 14 to 17 minutes until edges are just starting to turn golden.

Allow to cool slightly before moving to cool on a wire rack. Store in airtight container, if there are any left!

Chef's Note: Our first choice for these sables is All-Purpose Flour Artisan Blend because this is such a light and delicate cookie, especially if making egg-free and dairy-free.

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