

French Pistachio Butter Creams



Ingredients:

Cookies:

1 1/2 cups all-purpose flour
1/2 teaspoon salt
3/4 cup unsalted butter, softened
1/2 cup confectioners sugar
1 large egg

Filling:

1/4 cup unsalted butter, softened
1/2 cup confectioners sugar
1 teaspoon rum, cognac or milk

Topping:

1 package (6 oz.) semisweet chocolate chips
1/2 cup shelled pistachio nuts, chopped

Combine flour and salt in bowl.

Beat butter and sugar until light and fluffy.

Beat in egg. At low speed, beat in flour mixture.

Refrigerate dough 30 minutes.

Shape dough into sixty 3/4-inch balls. Transfer to ungreased cookie sheets. Flatten each ball to 1 1/2-inch circle.

Bake at 350 for 13 to 15 minutes, until very light golden.

Filling: Beat butter, sugar and rum in bowl until smooth. Spread evenly on flat side of half the cookies. Top with remaining cookies to make sandwiches.

Refrigerate 30 minutes.

To frost, microwave chocolate on high for 1 1/2 to 2 minutes, stirring after 1 minute until melted. Spread top of each cookie with chocolate, then dip in nuts.

Refrigerate until set, 10 minutes. Makes 30.

Contributed by Linda Michels