

## Melt-in-Your-Mouth Pistachio Wedding Cookies with a Sweet Powdered Sugar Finish

Homemade Pistachio Wedding Cookies: A Buttery, Nutty Delight



**OVEN**  
**350°F**

**TIME**  
**6 to 9 min**

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**SAVE**  
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### INGREDIENTS

1 cup salted butter, softened 1 1/4 cups powdered sugar, divided 2 teaspoons vanilla extract 1 3/4 cups all-purpose flour 1 (3.4 oz) package pistachio instant pudding mix (dry) 1/2 cup chopped pistachios (optional) Ingredient

### DIRECTIONS

1. Step-by-: Step Recipe
2. Preheat : Oven
3. : Set your oven to 350°F (175°C) and line a baking sheet with parchment paper.
4. Cream : Butter and Sugar
5. : In a large mixing bowl, cream the softened butter and 1/2 cup of powdered sugar until light and fluffy.
6. Add : Vanilla
7. : Stir in the vanilla extract until well combined.
8. Combine : Dry Ingredients
9. : In a separate bowl, whisk together the flour and dry pistachio pudding mix.
10. Form : Dough
11. : Gradually add the dry mixture to the butter mixture, mixing until a dough forms. If using, fold in the chopped pistachios.
12. Chill : Dough
13. : Shape the dough into a ball, wrap it in wax paper, and refrigerate for about an hour to firm up.
14. Shape : Cookies
15. : After chilling, scoop out teaspoon-sized balls of dough, gently flatten them, and place them on the prepared baking sheet.
16. : Bake in the preheated oven for 6 to 9 minutes, until the edges are just lightly golden.
17. Sugar : Coating
18. : Let the cookies cool on the sheet for 3 to 5 minutes. While still warm, roll them in the remaining powdered sugar, then transfer to a wire rack to cool completely.

## SWAPS & NOTES

**Butter** : Unsalted butter can be used; just add a pinch of salt to balance the flavors.

**Pistachios** : If you prefer a smoother texture, you can omit the chopped pistachios.

Alternatively, substitute with other nuts like almonds or walnuts for a different flavor profile.

**Pudding Mix** : Ensure you're using instant pistachio pudding mix, not the cook-and-serve variety.

## TIPS FOR SUCCESS

**Chilling the Dough** : Don't skip the chilling step; it helps prevent the cookies from spreading too much during baking.

**Uniform Size** : Use a cookie scoop to ensure all cookies are the same size, promoting even baking.

**Powdered Sugar Coating** : Rolling the cookies in powdered sugar while they're still warm helps the sugar adhere better.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/melt-in-your-mouth-pistachio-wedding-cookies-with-a-sweet-powdered-sugar-finish/>