

Dill Pickle Cookies: Surprisingly Delicious Sweet & Savory Twist!

To bake these quirky yet delicious cookies, you'll need:



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 1 stick (1/2 cup) unsalted butter, softened
- 1/2 cup granulated sugar
- 1/2 cup light brown sugar, packed
- 1 large egg
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 12 small dill pickle slices, patted dry

DIRECTIONS

- 1. Prepare the : Dough Base:** In a large mixing bowl, using a hand or stand mixer, cream the softened unsalted butter, granulated sugar, and light brown sugar together until the mixture is light, fluffy, and pale in color. Next, beat in the large egg and vanilla extract until everything is well blended and smooth, scraping down the sides of the bowl as needed.
- 2. Combine : Dry Ingredients:** In a separate medium-sized bowl, whisk together the all-purpose flour, baking soda, baking powder, and salt. Ensure these dry ingredients are thoroughly blended.
- 3. Mix : Dough:** Gradually mix these dry ingredients into the wet mixture on low speed until a soft dough forms and everything is just combined. Avoid overmixing! Overmixing will develop the gluten in the flour, leading to a tougher cookie.
- 4. Chill the : Dough:** Cover the dough bowl tightly with plastic wrap and pop it in the fridge for at least 30 minutes. This chilling step helps firm up the dough, making it easier to handle and preventing excessive spreading during baking.
- 5. Preheat : Oven & Prepare Baking Sheet:** While the dough chills, preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper to prevent sticking and ensure easy cleanup.
- 6. Shape the : Cookies:** Scoop out about 2 tablespoons of dough for each cookie. Roll them into smooth balls with your hands and place them on the prepared baking sheet, spacing them about 2 inches apart to allow for spreading. Make a shallow indent in the center of each ball with your thumb.

7. Add the : Pickle Slices: Gently place a dill pickle slice into each indent, pressing lightly to secure it. Remember to pat the pickle slices very dry beforehand!
8. Bake: Bake the cookies in the preheated oven for 10-12 minutes, or until the edges are lightly golden brown and the centers look set but are still slightly soft. They will continue to set as they cool.
9. Cool: Let them cool for about 5 minutes on the baking tray before carefully transferring them to a wire rack to cool completely. This helps them firm up without breaking.
10. These quirky yet delicious cookies are sure to spark some fun conversations! Enjoy!

SWAPS & NOTES

Butter: Unsalted butter is preferred to control the saltiness, especially with the pickles.

Ensure it's truly softened to room temperature for optimal creaming.

Sugars: The combination of granulated and light brown sugar gives the cookies a balanced sweetness and a moist, chewy texture.

Brown sugar adds a subtle molasses note that complements the dill.

TIPS FOR SUCCESS

Pat Pickles DRY: I can't stress this enough!

Excess moisture from the pickles will make your cookies soggy.

Room Temperature Butter: Crucial for achieving a light and fluffy creamed butter and sugar mixture.

Don't Overmix the Dough: Mix just until the flour disappears.

