

Cranberry Pistachio Snow Cookies: The Ultimate Buttery Holiday Shortbread

Cranberry Pistachio Snow Cookies: A Festive Holiday Masterpiece



OVEN
325°F

TIME
4 min

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INGREDIENTS

Dry Ingredients:

2 1/4 cups All-Purpose Flour: Provides the structure for our shortbread base.

1/2 tsp Salt: To balance the sweetness and enhance the nutty pistachio flavor.

Wet Ingredients:

1 cup Unsalted Butter (Softened): Use high-quality butter if possible; it's the primary flavor here!

1/2 cup Powdered Sugar: Gives the cookies a fine, tender crumb compared to granulated sugar.

1 tsp Vanilla Extract: For that classic aromatic warmth.

Mix-ins:

3/4 cup Dried Cranberries (Chopped): Provides a tart chewiness.

1/2 cup Shelled Pistachios (Chopped): Adds a salty, earthy crunch and beautiful green color.

Optional Garnish:

Sparkling Sugar: For a "frosty" look on the edges.

Extra chopped nuts or berries for topping.

DIRECTIONS

- Whisk the : Dry Goods:** In a medium bowl, whisk together the flour and salt. Set this aside.
- Cream the : Butter:** In a large bowl (or stand mixer), beat the softened butter and powdered sugar together until the mixture is light, fluffy, and pale in color. This usually takes about 3-4 minutes.
- Incorporate : Aromatics:** Add the vanilla extract and beat again until just combined.
- Form the : Dough:** Gradually add the flour mixture to the wet ingredients. Mix on low speed until a dough just begins to form. Fold in the chopped cranberries and pistachios by hand to ensure they are evenly distributed.
- Chill : Time:** Divide the dough in half. Shape each portion into a log (about 2 inches in diameter). Wrap tightly in plastic wrap and chill in the refrigerator for at least 2 hours. This is crucial to prevent spreading!
- Prep and : Slice:** Preheat your oven to 325°F (160°C). Line a baking sheet with parchment paper. Slice the logs into 1/2-inch thick rounds.
- Add the : Sparkle:** If using sparkling sugar, roll the edges of each cookie disc in the sugar before placing them on the baking sheet.
- Bake:** Bake for 14-16 minutes. You are looking for the edges to be just barely golden-the tops should remain pale and "snowy."
- Cool:** Let the cookies rest on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.

SWAPS & NOTES

The Nut Swap: If you have a nut allergy or simply don't like pistachios, you can swap them for toasted pecans or walnuts.

If you prefer a nut-free version, toasted pumpkin seeds (pepitas) keep that green color beautifully.

The Citrus Twist: I highly recommend adding the zest of one orange to the dough.

The combination of orange and cranberry is a classic for a reason!

TIPS FOR SUCCESS

Don't Overmix: Once you add the flour, mix until just combined.

Overworking the dough develops gluten, which will make your "snow" cookies tough rather than tender.

Room Temp Butter: Ensure your butter is softened but not greasy.

If it's too soft, the logs won't hold their shape.

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

Original recipe: <https://chefmaniac.com/cranberry-pistachio-snow-cookies-the-ultimate-buttery-holiday-shortbread/>