



Century
Federal Credit Union

Recipes for Success

Pistachio Pudding Cookies

Jen, Marketing Director

Ingredients

- 1 stick butter, softened
- 1/2 cup powdered sugar
- 1 small package of instant pistachio pudding mix
- 1 2/3 cups all-purpose flour
- 1 1/2 tsp almond extract
- (optional) green food coloring
- 1/2 cup Craisins, chopped



Directions

1. Preheat oven to 350°.
2. Beat butter until fluffy. Add the powdered sugar, pudding mix and flour. Mix until combined. The mixture may seem dry at first but will come together after beating.
3. Add the almond extract and green food coloring if you want the cookies with a brighter green color.
4. Gently mix in the chopped Craisins.
5. Chill the dough for 1-2 hours
6. Take a tablespoon of dough and roll into a ball. Place cookie on the cookie sheet and repeat with the remaining dough.
7. Bake for 9-11 minutes until light golden brown around the edges. Remove from the oven and let the cookies cool on the cookie sheet.