

Pistachio Thumbprint Cookies – Carol-Compliant

- 1 cup unsalted butter softened
- 1/3 cup powdered sugar
- 1 large egg
- 1 tsp vanilla
- 1 tsp almond extract
- 1/2 tsp salt
- 2 cups all-purpose flour
- 1 (3.4 ounce) box instant pistachio pudding mix
- 1/2 cup mini chocolate chips
- 2 cups pecans roughly chopped

For the filling

- 2 tbsp unsalted butter
- 2 cups powdered sugar
- 1 tsp vanilla extract
- 2-3 tbsp heavy cream (or milk)

For the glaze

- 1/2 cup semisweet chocolate chips

- Preheat the oven to 350 degrees
- Line a baking sheet with parchment paper.
- In a large bowl, cream together softened butter and sugar until light and fluffy. Beat in egg, extracts, and salt.
- In a separate bowl, whisk together flour and pudding mix. Add to the butter mixture and beat until just combined. Stir in chocolate chips.
- Shape into 1 inch balls and roll in chopped pecans. Place on prepared baking sheet 2 inches apart. Use a teaspoon to make a "thumbprint" in the center.
- Bake in preheated oven for 10 - 12 minutes, until set but not browned. Use the teaspoon to press the "thumbprint" again if necessary. Let cool completely before filling.

To make the filling:

- Whisk together all filling ingredients until no lumps remain. Fill each cookie with the filling. Let set before glazing.

To make the glaze:

- In a microwave safe bowl, microwave the chocolate chips in 30 second increments, stirring after each time, until melted and smooth. Transfer to a plastic zip top bag, snip off a corner, and drizzle as desired.