

# Pistachio and Toffee Chocolate Chip Cookies

## Recipe c/o [marissarothkopf.substack.com](http://marissarothkopf.substack.com)

*yield: about 3 dozen*

### **What You'll Need:**

2 3/4 cups (330 grams) all-purpose flour

1 tablespoon cornstarch

1/2 teaspoon baking soda

1/2 teaspoon baking powder

1 teaspoon Kosher salt (I use Diamond)

10 ounces (20 tablespoons; 282 grams) butter, **melted**

1 cup (200 grams) light brown sugar, packed

3/4 cup (150 grams) granulated sugar

1 large egg

1 egg yolk

1 1/2 teaspoons vanilla

2 teaspoons orange zest (optional, but v. nice option)

3/4 cup (94 grams) shelled pistachios

1 1/2 cups (@240 grams) crushed toffee candy (such as Daim bars or Heath bars—you can often find these already crushed in the baking aisle in a US supermarket)

1 cup (160 grams) semisweet chocolate chips

### **What You'll Do:**

1. Melt the butter in a heat-proof bowl in the microwave or over simmering water.
2. In a small bowl, whisk together the flour, corn starch, baking soda, baking powder and salt. Set aside.

3. To the melted butter, add the light brown sugar butter and white sugar and stir with vigor until creamy.
4. Add the egg and the egg yolk and mix until the eggs are absorbed into the batter. Add the vanilla and orange zest and beat until just combined.
5. Add the flour mixture and mix until blended. Add in the pistachios, toffee chips and chocolate chips and stir until evenly combined.
6. Refrigerate the dough for 2 hours, or up to 3 days. If you are like me, however, you will bake some of the dough right away. Just promise me you'll leave the rest to chill in the fridge, so you can see what a difference chilling the dough makes.
7. When ready to bake, preheat the oven to 350 degrees and line baking sheets with parchment paper. Shape dough into balls about 3 1/2-inches in diameter (I used a generous 1/4 cup) for large cookies, 2 inches for smaller. The dough will spread, so leave at least 3 inches between cookies. Bake cookies for about 11 to 14 minutes for large balls, 9 to 12 for smaller ones. The exterior should look dry. Oven temperatures vary, so keep tweaking your timing until you are pleased.
8. Let cool on the baking sheet for at least 5 minutes before removing to a cooling rack.