

## **Pistachio Garam Masala Chocolate Chip Cookie**

**c/o marissarothkopf.substack.com and Ms. Betty Crocker**

Yields: 1 9-inch

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

- 1 bag Betty Crocker chocolate chip cookie mix
- 1 large egg
- 4 ounces (113 grams) butter, softened
- 1 teaspoon vanilla extract
- 2 teaspoons to 1 tablespoon garam masala
- 3/4 cup (75 grams) roasted, chopped unsalted pistachio nuts (method for roasting below)
- 1/2 cup (56 grams) chocolate chips

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

1. Preheat the oven to 350 degrees (the bag says 375 F, but we're baking ours into one giant cookie-pie, so the slower oven is necessary.).
2. Open the bag of cookie mix. Pour it into a large bowl. (Are you with me so far?)
3. Add the butter, egg, garam masala and vanilla extract and using a stand/hand mixer or a wooden spoon, mix until well blended.
4. Add the pistachios and chocolate chips. Mix until blended.
5. Smoosh all of the dough into a 9-inch pie pan (glass if you have it) and bake for 25 minutes or until golden brown.
6. Let cool until you can't stand it any longer, and slice into pieces. Yes, ice cream is a good accompaniment. And, this would make a nice, easy dessert for a dinner party.

### **Method for roasting pistachios:**

1. Preheat oven to 350 degrees F.
2. Pour the shelled nuts onto a baking sheet and toast for about 5 minutes, or until the nuts start to turn light brown. I recommend you hover nervously around your oven with a mitt ready to take them out before you burn them all. This is just experience talking.
3. Let cool. Chop.

If you decide to keep it simple and just bake the bag as written, I'd still add extra vanilla and chocolate chips.