



# Saffron Pistachio Cookies





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## Introduction

In the world of delightful treats, Kesar Pista Cookies stand out with their unique flavors and rich heritage. Combining the luxurious taste of saffron (kesar) and the delightful crunch of pistachios (pista), these cookies offer a perfect blend of texture and taste. Not only are they a feast for the senses, but they are also easy to prepare using a simple pan method, making them accessible for home bakers of all levels.

## Detailed Ingredients with measures

- All-purpose flour: 1 cup
- Powdered sugar:  $\frac{1}{2}$  cup
- Butter (softened):  $\frac{1}{2}$  cup
- Pistachios (chopped):  $\frac{1}{4}$  cup
- Saffron strands: A pinch
- Cardamom powder:  $\frac{1}{2}$  teaspoon
- Baking powder:  $\frac{1}{2}$  teaspoon
- Milk: 2 tablespoons
- Salt: A pinch

## Prep Time

20 minutes

## Cook Time, Total Time, Yield

Cook Time: 15 minutes

Total Time: 35 minutes

Yield: 12 cookies

These Kesar Pista Cookies are not just a treat for your taste buds but also a delight to your eyes with their vibrant colors and textures. Enjoy baking and sharing them with family and friends!





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## Detailed Directions and Instructions

### Step 1: Prepare the Dough

Start by creaming together butter and sugar until light and fluffy. This process should take about 2-3 minutes.

### Step 2: Add Flavorings

Incorporate cardamom powder and mix well. This will infuse the dough with a fragrant flavor.

### Step 3: Incorporate Dry Ingredients

Gradually add sifted flour and salt to the mixture, ensuring everything is well combined. The dough should be soft and pliable.

### Step 4: Add Nuts

Fold in chopped pistachios and saffron strands into the dough to provide texture and a burst of flavor.

See also [Stuffed Potatoes](#)

### Step 5: Shape the Cookies

Divide the dough into small portions and roll them into balls. Flatten each ball slightly to create a cookie shape.

### Step 6: Prepare the Pan

Line a pan with parchment paper to prevent sticking. Arrange the shaped cookies on the pan, leaving space between each.

**Step 7: Cook on the Stovetop**

Heat a heavy-bottomed pan over low flame. Place the cookie pan inside and cover. Cook for about 15-20 minutes, keeping an eye on the cookies to prevent burning.

**Step 8: Check for Doneness**

Once the edges turn golden and the tops are set, the cookies are done. Carefully remove them from the pan.

**Step 9: Cool and Serve**

Allow the cookies to cool on a wire rack before serving them.

## Notes

**Note 1: Butter Consistency**

Ensure the butter is at room temperature for easier creaming with the sugar.

**Note 2: Variations**

Feel free to replace pistachios with your favorite nuts for different flavors.

**Note 3: Cooking Temperature**

Maintain a low flame during cooking to ensure even baking without burning.



**Note 4: Storage**

Store the cookies in an airtight container to keep them fresh for longer.



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## Cook techniques

### Using a Pan

Cooking cookies on a pan instead of in an oven can yield delicious results. This technique is perfect when you want to bake without an oven or if you are short on time. Ensure your pan is well-greased or lined with parchment paper to prevent sticking.

### Temperature Control

Maintaining the right temperature is crucial. When using a stovetop, keep the heat on low to avoid burning the bottom of the cookies. Consider using a heavy-bottomed pan to distribute heat evenly.

See also [Ultimate Steak and Eggs Recipe Delights](#)

### Using a Lid

Covering the pan with a lid while the cookies are cooking helps to trap heat and moisture, ensuring even baking. This technique mimics the enclosed environment of an oven, allowing the cookies to rise properly.

### Checking for Doneness

Keep an eye on your cookies while they are on the pan. Since cooking times may vary, check for a golden-brown color and a slight firmness to ensure they are cooked through.

### Cooling Properly

After cooking, let the cookies cool on a wire rack. This helps them harden a bit and makes them easier to handle without breaking.

## FAQ

### **Can I use regular chocolate instead of kesar and pista?**

Yes, you can customize the recipe by substituting kesar (saffron) and pista (pistachios) with chocolate or any other mix-ins of your choice.

### **What type of pan should I use?**

A heavy-bottomed non-stick pan is ideal for cooking cookies, as it helps distribute heat evenly and prevents sticking.

### **How long does it take to cook the cookies on the pan?**

Cooking time may vary but typically ranges from 8 to 12 minutes, depending on the size of the cookies and the heat level.

### **Can I prepare the cookie dough ahead of time?**

Yes, you can prepare the cookie dough in advance and refrigerate it. Just remember to bring it to room temperature before cooking.

### **Are these cookies suitable for festive occasions?**

Absolutely! Kesar Pista cookies are perfect for festivals and celebrations, offering a rich flavor that adds to the festive spirit.



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## Conclusion

The Kesar Pista Cookies made on a pan are a delectable treat that combines the rich flavors of saffron and pistachios. They are a delightful addition to any occasion, offering a unique twist to traditional cookies. The ease of preparation on a pan makes them accessible for anyone looking to satisfy their sweet tooth without the need for an oven.

See also [Instant Pot Cheeseburger Mac and Cheese Recipe](#)

## More recipes suggestions and combination

### **Cardamom Almond Cookies**

These cookies incorporate fragrant cardamom and crunchy almonds for an aromatic twist that pairs beautifully with tea.

### **Pistachio Shortbread**

Rich and buttery shortbread cookies loaded with pistachios provide a melt-in-your-mouth experience that is both simple and elegant.

### **Saffron Mango Bars**

A delightful fusion of saffron and tropical mango, these bars offer a vibrant flavor profile and a chewy texture that's hard to resist.

### **Chocolate Chip Nut Cookies**

Classic chocolate chip cookies with a nutty twist, these combine chocolate with your choice of nuts for added flavor and crunch.

## Lemon Coconut Cookies

Bright and zesty lemon essence paired with the tropical flavor of coconut creates a refreshing cookie perfect for any dessert table.



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