

Meyer Lemon Pistachio Chocolate Chip Cookies

Original link: http://5secondrule.typepad.com/my_weblog/2013/04/lemon-pistachio-chocolate-chip-cookies-recipe.html

Old-fashioned and newfangled, rooted in tradition and careening towards modernity, these cookies offer lots of lemon, a bit of coarse salt, and a heap of pistachios to keep up with the times. And yet, I can assure you: they never forget where they came from.

If you like these, you'll also love [these](http://5secondrule.typepad.com/my_weblog/2010/02/recipe-for-meyer-lemon-pistachio-cookies-with-fleur-de-sel.html) (http://5secondrule.typepad.com/my_weblog/2010/02/recipe-for-meyer-lemon-pistachio-cookies-with-fleur-de-sel.html).

Makes about 45 cookies

1-1/2 cups all-purpose flour
3/4 cup old-fashioned rolled oats
1 teaspoon baking soda
1 teaspoon sea salt
2 sticks (8 ounces) unsalted butter, at room temperature
1/2 cup granulated sugar
1/2 cup brown sugar
2 eggs
1 teaspoon vanilla
Zest of 1 Meyer (or standard) lemon
1 cup unsalted pistachios
1 cup semi-sweet or dark chocolate chips
Additional lemon zest and crunchy fleur de sel, for sprinkling

Preheat the oven to 375°F. Line your baking sheets with parchment.

In a large mixing bowl, whisk the flour, oats, baking soda and salt.

In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and two sugars until light and fluffy. Beat in the eggs, one at a time, and then the vanilla and lemon zest, beating until incorporated. Beat in the flour-oat mixture, in two additions. Fold in the nuts and chocolate.

Using a 1-1/2 inch scoop, divide the batter among parchment-lined baking sheets. Bake for about 14 minutes, until nicely browned. Cool. Just before serving, sprinkle each cookie with additional lemon zest and a scant pinch of fleur de sel.