

# Our State eats

*Published in the May 2025 issue of Our State*

## Basil Lime Cookies

*Yield: 50 to 60 cookies.*

- 2 cups all-purpose flour, plus extra for dusting**
- 1½ teaspoons baking powder**
- ½ teaspoon salt**
- 10 tablespoons unsalted butter, at room temperature**
- 1 cup granulated sugar**
- 1 large egg**
- 1 teaspoon vanilla extract**
- 3 tablespoons fresh basil leaves, chopped**
- 1 tablespoon lime zest**
- 1 cup pistachios, chopped**

In a large bowl, whisk together flour, baking powder, and salt until well combined.

In a separate bowl, use a hand mixer on medium-high speed to whip butter until light and fluffy. Gradually add sugar and continue mixing. Add egg, vanilla extract, basil, and lime zest. Lower to medium speed and continue to mix until very light and fluffy. Reduce speed to low and gradually add dry ingredients. Scrape down sides of bowl. Fold in pistachios and mix well.

Place dough on a lightly floured surface and divide in half. Shape each half into a roll, 6 to 7 inches long. Wrap dough in plastic wrap and refrigerate for 8 hours or up to overnight.

When ready to bake, preheat oven to 375°. Cut dough into ½-inch slices and place 2 inches apart on an ungreased cookie sheet. Bake 8 to 10 minutes or until edges turn lightly brown. Immediately place cookies on wire rack to cool. Store in airtight container.



Subscribe to the Our State Recipe Box newsletter and get recipes weekly.  
**Go to [ourstate.com/newsletters](https://ourstate.com/newsletters)**