

Pine Nut Lace Cookies

For the Pine Nut Lace Cookies:

6 tablespoons unsalted butter, room temperature

2 tablespoons light corn syrup

5 tablespoons sugar

1/4 cup all-purpose flour

6 tablespoons (1 3/4 ounces) Farm Fresh Nuts Raw Pine Nuts, finely chopped

1/2 cup toasted Farm Fresh Nuts Raw Pine Nuts, for garnish

1/4 cup candied julienned lemon zest or thinly sliced candied lemon peel

To make the Pine Nut Lace Cookies:

Preheat oven to 350°F and line a cookie sheet with parchment.

Using a wooden spoon, stir butter and corn syrup in a medium bowl until smooth. Add sugar and stir to thoroughly combine.

Add flour and pine nuts and stir until blended and smooth.

Working in batches, scoop level teaspoons batter onto baking sheet 2 inches apart, allowing room for the cookies to spread.

Bake until cookies are golden and lacy, 8–10 minutes. Let cool on baking sheet and then transfer to a plate. Wipe parchment and repeat with remaining batter.