



## Grinchy Cranberry Pistachio Cookies

### Description

*default watermark*



*Grinchy Cranberry Pistachio Cookies*

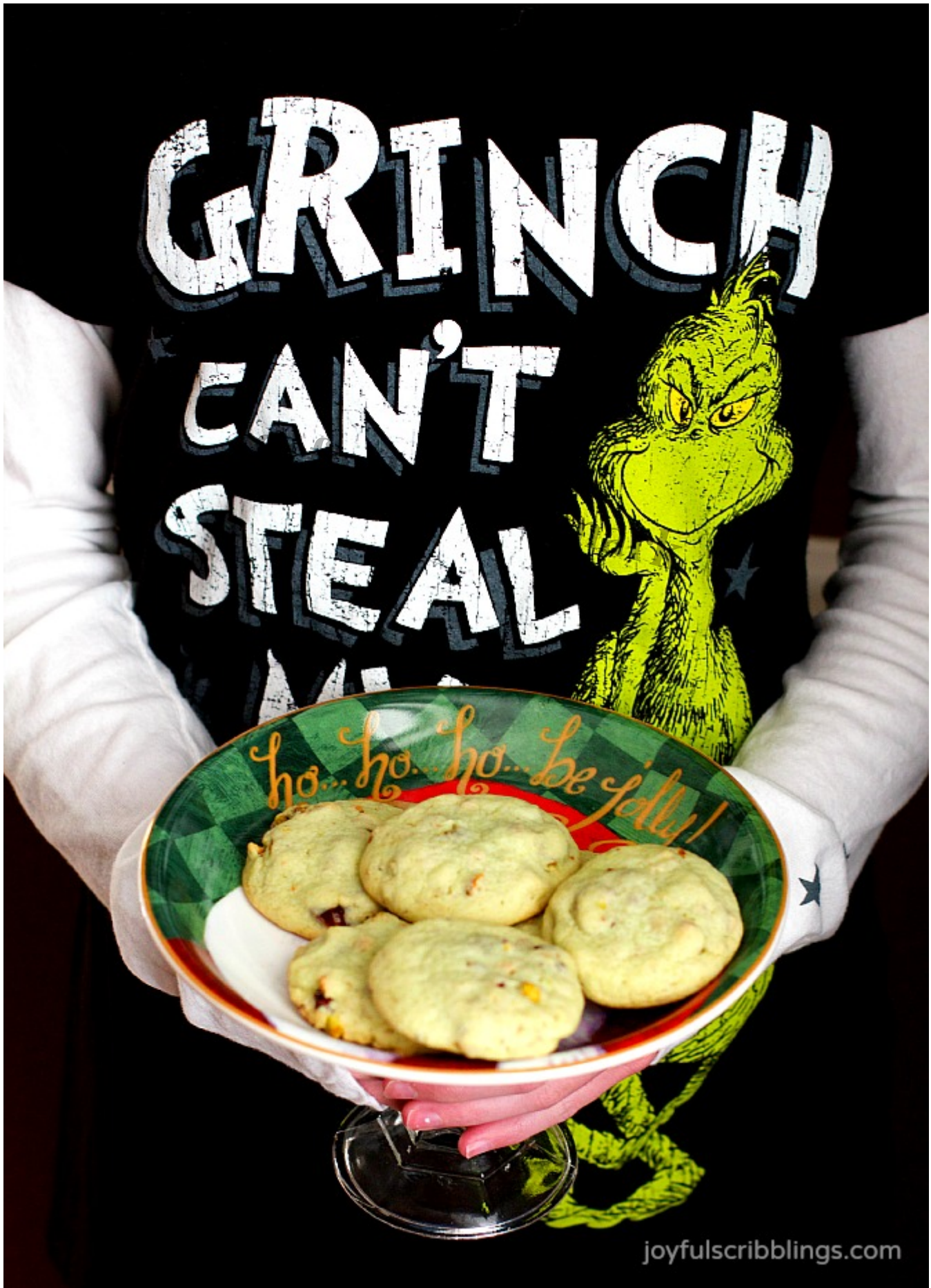
joyfulscribblings.com

Footer Tagline

These Cranberry Pistachio Cookies are sure to put a smile on the Grinch's face this holiday season. My sister-in-law made these cookies last year and they were a big hit, even with my teenagers. The recipe comes from Betty Crocker and uses a Betty Crocker Sugar Cookie Mix which means less time in the kitchen measuring a ton of different ingredients and more time enjoying the holiday season.

These cranberry pistachio cookies are very easy to make. The only difficult part is being careful not to overbake them. Ten minutes wasn't enough time for them to cook all the way through in my oven so I increased the time to 12 minutes. I overcooked one of the batches and the cookies still tasted okay, but didn't look as pretty.

*default watermark*



I gave the cookies the Grinchy title because frankly I thought it sounded more fun than Cran-Pistachio Cookies. The Grinch is one of my family's favorite holiday movies. If you have a Grinch in your family give him one of these cranberry pistachio cookies and watch him SMILE.

On a side note, I also made the cookie stand. It was very easy to make. Just take any plate and glue a candlestick to the base of the plate. I used E6000 glue which can be found in craft stores like Michaels or Hobby Lobby.

### Grinchy Cranberry Pistachio Cookies

Author: Dawn Pasco

Serves: 3 dozen

#### Ingredients

- 1 (1 lb. 1.5 oz) pouch Betty Crocker Sugar Cookie Mix
- 1 box (4 serving size) pistachio instant pudding and pie filling mix
- 1/4 cup flour
- 1/2 cup butter, melted
- 2 eggs
- 1 cup dry roasted salted pistachio nuts, chopped
- 1/2 cup dried cranberries, chopped
- optional- green food coloring ( I didn't add any, but if you want the to be extra green you could)

#### Instructions

1. Preheat oven to 350 degrees.
2. In a large bowl stir cookie mix, pudding, and flour.
3. Add melted butter and eggs and stir until incorporated
4. Add pistachios and cranberries and mix well.
5. Drop by rounded spoonfuls onto a parchment lined cookie sheet and slightly flatten with fingertips.
6. Bake for 8-12 minutes. Do not overbake them! If you bake them too long they won't be as green. The bottom should be lightly browned, but not the top. Let them sit on the baking sheet for 2 min. to cool.

For more holiday cookie inspiration check out these other bloggers recipes. Click on the link below.

[An InLinkz Link-up](#)

#### **Date Created**

2014/11/28

#### **Author**

queenie