Dave's Strawberry Pistachio Cookies

<u>Ingredients</u>

- 1-1/4 cups sugar
- 1/2 cup brown sugar
- 1/2 cup softened cannabis infused butter or coconut oil (coco oil should NOT be liquid)
- 1 teaspoon vanilla extract
- 1 large egg
- 1-3/4 all purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 cup dried fruit
- 1/4 cup shelled pistachios broken into pieces
- fresh cracked black pepper

<u>Instructions</u>

- Preheat your oven to 350 degrees F and line a baking tray with parchment paper
- In a large bowl of a stand mixer (or use a bowl with a hand mixer) combine sugar, brown sugar, butter or coconut oil and vanilla and mix on medium speed until fluffy.
- Add egg and beat until just blended.
- Beat in flour, baking soda and salt.
- With the mixer running, add a generous amount of fresh cracked black pepper. Add the strawberries and pistachios.
- Scrape down the sides and bottom of the bowl using a spatula between mixing to make sure all the ingredients are combined.
- Scoop out the dough and using a cookie cutter or spoon, use around 1 tablespoons of dough for each cookie. Arrange them on a baking sheet for about 2 inches between each.

- Bake in the oven for 10-12 minutes until lightly browned. Allow to cool on the pan for 5 minutes before moving to cooling racks. They will firm up as they cool.

This recipe will make 18-24 cookies depending on the size. Store in a container or freeze.

Notes