

## **Rose and Pistachio Cookie Bars**

Makes 16-20 large bars or 30-36 small bars

### **CRUST:**

- 1-1/2 cups all-purpose flour
- 3/4 cup powdered sugar
- 1/2 cup, plus 2 tbsp. butter, softened
- 1/4 cup vegetable shortening
- 1/4 tsp. cardamom powder (optional)

Preheat the oven to 350 degrees F.

In a large bowl, combine flour and sugar. Using a pastry blender or fork cut in butter and shortening. Once everything is combined, pat crust onto the bottom of an ungreased pan 9x13.

Bake until the cookie crust begins to lightly brown—about 17 minutes.

### **TOPPING:**

- 1 egg, lightly beaten
- 1/2 cup sugar
- 1/2 cup rose preserves (confit, jam or jelly is fine)
- 1 tsp. rose water
- 1 tablespoon butter, softened
- 1/2 c. pistachios—cut into small chunks
- drop of pink food color, optional

In a large bowl, whisk together egg, sugar, and preserves. Add butter, food coloring (if using) and rose water and continue whisking until everything is combined. Spread the mixture over the hot cookie crust and sprinkle with pistachios.

Bake at 350 degrees F for 15-20 minutes—until the topping is set but not browned or dry. Allow to cool and sprinkle with powdered sugar. Cut bars into squares.

Note: I found that lining the pan with parchment paper extending over the edges to create “handles” to lift the cookies out of the pan helps.