



Butter Pecan Cookies

This recipe is similar to the old fashioned wedding cookies. They are very soft, crumbly shortbread cookies with toasted pecan chips that are baked and rolled in powdered sugar. These things melt in your mouth and taste like a very special occasion!

2 cups butter

2/3 cup white sugar

4 teaspoons water

1 teaspoon Cookie Nip

4 cups plain all purpose flour, sifted

2 cups chopped, salted, toasted pecans

1/2 cup sifted powdered sugar for rolling.

Cream butter and sugar, then add in water and Cookie Nip. Slowly incorporate flour. Finally, add toasted, chopped pecans. The dough will be a little sticky. Roll dough into small balls and place on a baking stone about 1" apart. Bake at 325 for 12-15 minutes. Remove from oven and allow to cool on the stone for about 3 minutes. Using a thin spatula, remove the cookies from the stone and drop into the sifted powdered sugar. Coat the cookie before moving to a parchment covered cooling tray.

Please respect that these recipes are protected by The Cookie School, LLC. and are free to blog subscribers.