



Pecan Pie Thumbprint Cookies

So good they belong on your Grandma's table at Thanksgiving!

- 1 cup packed light brown sugar
- $\frac{3}{4}$ cup salted butter
- 1 large egg
- 1 tsp. Cookie Nip
- 2 $\frac{1}{2}$ cups All purpose flour
- 1 tsp. baking powder

Pour all ingredients in a bowl and mix. The dough will not be dry but you can roll it into balls without it sticking to your hands. Roll 1.5" dough balls and place them 2 inches apart on a baking stone. Using your fingertip, make a well in the middle of each cookie. Set aside.

Filling

- 1 cup of pecans, finely chopped, salted and toasted
- $\frac{1}{2}$ cup packed brown sugar
- 4 tablespoons heavy cream (you can substitute 2 tablespoons milk)
- 1 teaspoon Cookie Nip

Stir ingredients together. The mixture will not be wet, just thick. Scoop about a half teaspoon into the center of each cookie. Bake at 325 for 15 minutes or until the edges of the cookies begin to brown.

Store in a snap top container for three days or freeze for a month.

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