

Pecan Pie Cookies



INGREDIENTS

Cookie Base:

1 Cup Firmly Packed Brown Sugar
¾ Cup Butter, Softened
2 Eggs
1 tsp Vanilla
2 Cups All-Purpose Flour
1 tsp Baking Powder

Filling:

1 Cup Chopped Pecans
½ Cup Firmly Packed Brown Sugar
¼ Cup Whipping Cream
1 tsp Vanilla

PREPARATION

Heat oven to 350°F. Combine all cookie ingredients except flour and baking powder in large bowl. Mix at medium speed until creamy. Reduce speed to low; add flour and baking powder. Beat until well mixed.

Shape dough into 1 ½-inch balls. Place 2 inches apart onto ungreased cookie sheets or in cupcake trays. Make indentation in each cookie with thumb to hollow out slightly.

Toast pecans in pan for 3-4 minutes to develop flavor. Combine all filling ingredients in small bowl; fill each cookie with a teaspoon of filling. Bake for 8 to 12 minutes or until lightly browned. Cool 1 minute; remove from cookie sheets.



After Work

with Chef Nicole™

SIPS, INSIDE TIPS & TREATS!

Tips:

- Add cinnamon or another favorite winter spice to change flavor a bit!
- Make a few batches and freeze for when needed! Just separate layers with wax paper before you freeze.
- Feel free to use whichever nuts you like best.

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