



# BUTTER PECAN COOKIES



---

## Ingredients

- 1 1/4 cup pecan halves (finely chopped)
- 3 Tbsp unsalted butter
- 2 1/2 cups all purpose flour
- 1 Tbsp cornstarch
- 3/4 tsp salt
- 1/2 tsp ground cinnamon
- 1 tsp baking soda
- 2 sticks unsalted butter, melted until browned
- 1 cup brown sugar
- 1/2 cup granulated sugar
- 1 Tbsp vanilla extract
- 2 Large eggs plus 1 egg yolk
- 16 pecan halves, for decoration

---

## Directions

1. Melt butter in a large skillet over medium heat. Add in chopped pecans and cook, stirring occasionally, for 4 to 5 minutes, or until lightly toasted. Set aside until needed
2. In a large bowl combine flour, cornstarch, salt, cinnamon, and baking soda; whisk well to combine then set aside until needed.
3. In a small saucepan, over medium heat, melt the butter. Continue to cook the butter, swirling the pan occasionally. Keep a close eye here. The top of the butter should become foamy. And you should hear tiny popping noises. The butter will develop into a rich amber color, with tiny brown bits at the bottom. And it will have a slightly nutty aroma. Once the butter reaches this stage, remove from heat immediately and pour into a large mixing bowl.
4. Add both sugars into the mixing bowl and whisk well to combine.





# BUTTER PECAN COOKIES



---

## Ingredients

- 1 1/4 cup pecan halves (finely chopped)
- 3 Tbsp unsalted butter
- 2 1/2 cups all purpose flour
- 1 Tbsp cornstarch
- 3/4 tsp salt
- 1/2 tsp ground cinnamon
- 1 tsp baking soda
- 2 sticks unsalted butter, melted until browned
- 1 cup brown sugar
- 1/2 cup granulated sugar
- 1 Tbsp vanilla extract
- 2 Large eggs plus 1 egg yolk
- 16 pecan halves, for decoration

---

## Directions

5. Add in vanilla. Beat in eggs and egg yolk, one at a time, beating until eggs are just combined.
6. Using a rubber spatula, fold in the flour, stirring until just combined. Fold in the buttered pecans.
7. Cover bowl and refrigerate for 4 hours.
8. Preheat the oven to 375 degrees (F). Line two large baking sheets with parchment paper.
9. Using a large cookie scoop, divide the dough into 3-tablespoon sized balls and place onto prepared baking sheets, leaving about 3 inches between each ball of dough for spreading.
10. Firmly press a pecan half on top of each ball of cookie dough.
11. Bake, one tray at a time, in a preheated oven for 10 to 11 minutes.
12. Sprinkle warm cookies with granulated sugar.
13. Allow cookies to cool on the pan for 15 minutes, then carefully transfer to a cooling rack.

