

Pecan Sandies



FROM THE KITCHEN OF

DEBBIE MACOMBER

These tender, buttery shortbread cookies melt in your mouth with so much delicious toasted pecan flavor. Perfect for gifting or enjoying with a cup of tea or cocoa, these are a must-bake this winter season!

Makes About 30 Cookies

Ingredients

2 cups pecans, toasted

½ cup brown sugar

1 ½ cups all-purpose flour

¼ cup powdered sugar

¼ teaspoon table salt

12 tablespoons cold unsalted butter, cubed

1 egg yolk

Directions

In the bowl of a food processor, pulse pecans and brown sugar together until pecans are finely chopped. Add the flour, powdered sugar, and salt; pulse until combined. Scatter cold butter over top, then pulse until mixture resembles wet sand. Add egg yolk and process until dough begins to form a ball, 15 to 20 seconds.

Divide the dough onto two pieces of plastic wrap. Use your hands to shape each into a rough log, 6 inches long. Roll it up in the plastic wrap, tightening the log as you go. Refrigerate logs for 2 hours or overnight.

Preheat oven to 325°F.

Slice dough into ½-inch rounds and place 1 inch apart on parchment paper-lined baking sheets. Bake for 20 to 25 minutes, until edges are golden brown. Let cookies cool on the baking sheets for 5 minutes, then transfer to a cooling rack to cool completely.