

## Butter Pecan Cookies

Posted by Elise on Nov 26, 2005

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I love butter pecan cookies; I love the way they melt in your mouth; I love the taste of pecans, and of course the taste of butter. This recipe is adapted from a recipe in [Everyday Food](#) magazine. Note to self: follow directions! I forgot to flatten the cookies until they were about half-way done baking, so they didn't turn out quite as pretty as they could have. Still, they lasted about an hour here.

By the way, here's a tip I learned over lunch with Bay Area pastry chef Shuna Fish Lydon of [Eggbeater](#). Cream the butter first. Then add sugar and cream them together. This is the way it is supposed to be done. (Thanks Shuna!)

### Butter Pecan Cookies Recipe



#### INGREDIENTS

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3/4 cup chopped pecans  
1/2 cup (1 stick) unsalted butter, room temperature  
1/3 cup sugar, plus more for coating  
1 teaspoon vanilla extract  
1/8 teaspoon salt  
1 cup all-purpose flour

#### METHOD

- 1** Preheat oven to 350°. On a baking sheet, toast pecans until fragrant, about 6 minutes. Let cool completely; finely chop.
- 2** With an electric mixer, cream butter for about a minute. Add 1/3 cup sugar and cream until light, about 1 minute more. Beat in vanilla, salt, and flour, scraping down sides of bowl, just until dough comes together. Fold in pecans.
- 3** Separate dough into 12 pieces; squeeze dough to shape into balls. Roll in sugar. Place, 3 inches apart, on a baking sheet.
- 4** Gently flatten with the bottom of a glass (reshape sides if necessary). Sprinkle with sugar.

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**5** Bake until golden brown, rotating sheet halfway through, about 15 minutes. Sprinkle with more sugar. Cool cookies on a wire rack.

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Adapted from [Everyday Food](#) magazine.

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