

Pecan Sandies

Ingredients

- 2 sticks butter, softened (1 cup)
- 1/2 c. packed light brown sugar
- 1/4 c. granulated sugar
- 1 1/2 tsp. vanilla extract
- 1/2 tsp. kosher salt
- 2 c. all-purpose flour
- 1 c. pecan halves, finely chopped or pecan flour
- 24 pecan halves

Directions

Preheat the oven to 350° F.

In the mixing bowl of a stand-up mixer, add the butter and sugars. Beat on medium speed for 3 minutes or until light and fluffy, scraping the sides and bottom of the bowl as needed. Add the vanilla and salt and beat well to combine. Add the flour and mix on low speed until a dough forms. Add the chopped pecans and mix on low until pecan are incorporated into dough.

Shape the dough into 1 1/2-inch balls and place 2-inches apart on 2 parchment-lined baking sheets. Using the bottom of a glass, press down on each ball to a 1/2-inch thickness. Press one pecan half into the top of each cookie.

Bake for 18 minutes or until the bottom edges start to lightly brown. Let rest for 3 minutes on the sheet trays, then transfer the cookies to a cooling rack. Cool completely.