



Pecan Nip Sandies

By Donna London, First Place winner at Georgia National Fair

- 1 cup coarsely chopped pecans, toasted
- 1 stick unsalted butter, room temperature
- $\frac{1}{4}$ cup brown sugar, packed
- $\frac{1}{4}$ cup granulated sugar
- 2 tsp. Cookie Nip
- $\frac{1}{4}$ tsp salt
- 1 cup all purpose flour, replacing 2 Tablespoons flour with 2 Tablespoons corn starch

Preheat oven to 350. This recipe bakes best on a baking stone. Toast pecans with salt in a skillet over low heat. Cool chopped nuts on a plate. Cream butter, sugars, and Cookie Nip together. Mix in flour then stir in nuts. This dough is very soft. You can spoon it onto a stone or you can roll it out and cut with a small cutter. You may need to dip the cutter in flour to keep it from sticking. Arrange cookies on the stone and bake for 15 minutes. Sprinkle with powdered sugar if desired.

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