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Butter Pecan Cookies

Author Lindsay **Servings** 22 -24 Cookies **Prep Time** 35 minutes
Cook Time 12 minutes **Total Time** 1 hour 15 minutes

These easy homemade **Butter Pecan Cookies** are crunchy, soft, chewy and buttery. They get even better the second day too, making them a great cookie to make ahead!

Ingredients

Butter Pecans

- [ ] ¾ cup (123g) chopped pecans
- [ ] 2 tablespoon unsalted butter (melted)
- [ ] 1 pinch salt

Cookies

- [ ] ¾ cup (168g) unsalted butter (room temperature)
- [ ] ¾ cup (168g) light brown sugar (packed)
- [ ] 2 teaspoons vanilla extract
- [ ] 1 large egg
- [ ] 2 cups (260g) all-purpose flour
- [ ] 1 teaspoon baking soda
- [ ] 1 teaspoon cornstarch
- [ ] ½ teaspoon salt

Instructions

1. Preheat the oven to 350°F (176°C). Line a cookie sheet with parchment paper or a silicone baking mat.
2. Combine the melted butter, pecans and salt in a medium sized bowl and toss to coat.
3. Spread the pecans evenly onto the cookie sheet and bake for 5-7 minutes, or until toasted.
4. Set pecans aside to cool.
5. To make the cookie dough, cream the butter and brown sugar together until light and fluffy, about 3-4 minutes.
6. Add the vanilla extract and egg and mix until well combined.
7. In a separate bowl, combine the flour, baking soda, cornstarch and salt. Add the dry ingredients to the butter mixture and mix until well combined.
8. Stir in the cooled pecans.

9 Make balls of cookie dough about 2 tablespoons in size.

10 Place the balls of cookie dough onto the lined cookie sheet and bake for 7-10 minutes. Cookies will spread a bit and may look a little undercooked when you remove them, but they'll continue to cook and firm as they cool.

11 Remove the cookies from the oven and allow to cool on the cookie sheet for 3-5 minutes, then remove to a cooling rack to finish cooling.

12 Once cooled, store cookies in an air tight container for 3-5 days. Cookies are even better the second day after making them.

Nutrition

Calories: 236kcal
Carbohydrates: 26g
Protein: 3g
Fat: 14g
Saturated Fat: 5g
Polyunsaturated Fat: 2g
Monounsaturated Fat: 5g
Trans Fat: 0.3g
Cholesterol: 28mg
Sodium: 109mg
Potassium: 72mg
Fiber: 1g
Sugar: 8g
Vitamin A: 249IU
Vitamin C: 0.1mg
Calcium: 19mg
Iron: 1mg

The nutrition facts provided are calculated using a third-party tool and are estimates only. Actual nutritional content may vary based on the ingredients and brands you use, as well as portion sizes. For accurate results, please consult a registered dietitian or nutritionist.

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