

Butter Pecan Cookies

Ingredients:

1 C (2 sticks) unsalted butter, softened	2 1/2 C all-purpose flour
1 C packed brown sugar	1 t baking soda
1/2 C granulated sugar	1/2 t salt
2 lg eggs	2 C chopped pecans, toasted
2 t vanilla extract	(1 C for me rather than 2)

Instructions:

1. **Preheat your oven** to 350°F (175°C). Line baking sheets with parchment paper.
2. **Toast the pecans:** Spread the chopped pecans on a baking sheet and toast in the oven for about 5-7 minutes, or until fragrant. Let them cool.
3. **Cream the butter and sugars:** In a large bowl, beat the softened butter, brown sugar, and granulated sugar together until light and fluffy.
4. **Add eggs and vanilla:** Beat in the eggs one at a time, then add the vanilla extract.
5. **Combine dry ingredients:** In a separate bowl, whisk together the flour, baking soda, and salt. Gradually add this mixture to the wet ingredients, mixing until just combined.
6. **Fold in the pecans:** Gently fold in the toasted pecans.
7. **Shape the cookies:** Drop rounded tablespoons of dough onto the prepared baking sheets, spacing them about 2 inches apart.
8. **Bake:** Bake in the preheated oven for 10-12 minutes, or until the edges are golden brown. The centers may still look slightly underbaked, but they will set as they cool.
9. **Cool:** Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.