

Pecan Dreams

	<u>3 dz</u>		<u>6 dz</u>	
Butter, salted, room temp		1/2 lb		1 lb
Powdered Sugar	6 TBSP	2 tsp	3/4 cup	1TBSP 1 tsp
White Flour		2 cups		4 cups
Vanilla		2 tsp	1 TBSP	1 tsp
Water		2 tsp	1 TBSP	1 tsp
Pecans, finely chopped		2 cups 2 TBSP		4.25 cups

(Preheat oven to **240** degrees)

1. Cream butter in mixer.
2. Add the Powdered Sugar, White Flour, Vanilla, Water, Chopped Pecans. Mix well.
3. Roll into evenly sized mini thumb sized logs. A #50 cookie scoop works well to get consistent sizing. Set on ungreased or parchment lined cookie sheet.
4. Bake for 1 hour at 240 degrees. Bottom should be starting to brown.
Roll the whole cookie in powdered sugar immediately after taking out of the oven. Do not cool.

Recipe Notes:

- For flavor purposes, this works best with butter.
Margarine or Crisco lack flavor.
- It works best to bake 1 tray at a time since they need to be coated in powdered sugar immediately.
- Cookies can be baked pretty close together since they don't rise or spread.

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