

BUTTERSCOTCH PECAN LACE COOKIES

INGREDIENTS

1/2 cup light corn syrup
1/2 cup brown sugar
1/2 cup (1 stick) butter
3/4 cup flour
1/2 cup very finely chopped pecans
1/4 teaspoon salt

DIRECTIONS

Preheat oven to 350F. Prepare cookie sheets with silpat (this is imperative with this recipe; not even parchment paper will work!)

In a small sauce pan over low heat, melt corn syrup, brown sugar and butter together. Let briefly come just to a boil before removing from the heat. Stir in flour, pecans and salt. Drop teaspoon-size dollops onto baking sheet about 4-5 inches apart (they will bubble and spread out a lot!).

Bake 8-10 minutes. Remove from oven and cool until you can just slide a spatula under one corner. Remove from cookie sheet and let cool on a wire rack completely. If they cool too much on the cookie sheet and you can't get them off, put the sheet in the oven again for a minute or two.

Note that these are very thin, crisp and delicate.