

GLAZED MAPLE PECAN SHORTBREAD SANDIES

INGREDIENTS

for the cookies

1 cup (2 sticks) unsalted butter, softened
1 cup sugar
1 teaspoon vanilla extract
2 teaspoons maple extract
2 cups toasted pecans
1/4 teaspoon salt
1/4 teaspoon baking soda
2 teaspoon baking powder
2 cups all-purpose flour

for the glaze

1 cup confectioners sugar
1/2 teaspoon maple extract
4 tablespoons maple syrup

DIRECTIONS

Grind toasted pecans in a food processor until medium-fine, but not pasty.

Brown one stick of butter in a small saucepan over medium-low heat, watching closely so it does not burn. Cool. Beat until foamy with an electric mixer.

In the workbowl of your stand mixer, beat other stick of butter until smooth. Gradually beat in sugar, vanilla, and maple extract until creamy. In a separate mixing bowl, whisk salt, baking powder and soda into flour. Add ground pecans into flour mixture, stirring to incorporate thoroughly.

Add cooled, melted butter into flour/nut mixture and rub between hands to make a sandy dough. Stir this into the creamed butter/sugar mixture just until mixed. Knead dough briefly with your hands and shape in 2 (approximately 1 1/2 inch diameter logs). Wrap individually in plastic and refrigerate 30 minutes.

Heat oven to 350F. Line cookie sheets with silpat or parchment paper. Carefully cut the rolls into half inch slices. Place 1 1/2 inches apart on cookie sheets and emboss with a cookie stamp (optional). Bake approximately 10 minutes, until light yellow and still soft. Cool on a wire rack.

Once completely cooled, make your glaze. Combine confectioners sugar, maple extract and maple syrup in a bowl and whisk until a drizzle-able consistency. Using a spoon or piping bag with a fine tip, drizzle each cookie with a teaspoon of the maple glaze.