

## BROWN SUGAR PECAN COOKIES

### INGREDIENTS

1 1/4 cups sifted all-purpose flour  
1/4 teaspoon baking soda  
1/8 teaspoon salt  
1/2 cup unsalted butter  
1 1/4 cups light brown sugar, firmly packed  
1/2 teaspoon vanilla extract  
1 large egg  
2/3 cup pecans, chopped  
approx. 40 pecan halves (you'll need one for each cookie)

### DIRECTIONS

Preheat oven to 350F. Line baking sheets with silpat or parchment paper.

In a small bowl, whisk together the flour, baking soda, and salt. In a medium-sized saucepan, gently melt the butter over low heat. Once melted, remove from the heat to a mixing bowl and add the sugar, stirring until smooth. Then add the vanilla and egg and continue stirring until smooth again. Add the dry ingredients and stir until just combined, then blend in the chopped nuts.

Using a small cookie dough scoop or a rounded tablespoon, portion the dough onto balls, then slightly flatten and place on the baking sheets about 2 inches apart to allow for spreading. Top each cookie with a pecan half, pressing lightly into the dough. Bake for about 12-14 minutes, until golden brown. Allow to cool on a wire rack for a few minutes before removing the cookies from the pan and allowing them to cool completely.