

Butter Pecan Cookies

Simple and easy ! My whole family loves this recipe so much. If it were for them, I'd be making this every day! Give it a shot, you'll love it! To Make this Recipe You' Will Need the following ingredients:

I love those recipes that we all grew up with, they are just too good to miss out on.

Ingredients :

1 cup of pecans, chopped
7 tbsp of butter, unsalted
1/3 cup of granulated sugar
1 cup of brown sugar
2 eggs
1 tbsp pure vanilla extract
2 cups all-purpose flour
1/2 tsp. baking soda
a pinch of salt
Pecan halves for the top of each cookie

Directions :

Make sure to preheat your oven to 350° and line 2 baking sheets with parchment paper.

Then beat butter, granulated sugar, and brown sugar with an electric mixer, until light and creamy.

Next, add eggs, vanilla extract, and beat again for an additional 2 minutes. Immediately add flour, baking soda, salt, and mix until just combined

When finished, scoop balls, using a medium cookie scoop onto prepared baking sheets and add a pecan half to the top of each cookie. Bake until golden brown, about 10 to 15 minutes. Finally, cool cookies on a wire rack.