

Chewy Butter Pecan Cookies

Ok, it's always cookie season in our household – there's no way we could limit our intake of these delicious, bite-sized morsels to just one time of year! That being said, some cookie recipes feel a little more seasonal than others and there's something about these butter pecan beauties that have us yearning to make them every time the weather takes a turn for the cooler. As you may have guessed, they're packed with plenty of butter and pecans, and they're absolutely amazing.

One thing to note before starting this recipe is that the dough does need time to chill. Preferably for at least three hours, so the flavors have time to build – trust us, while it may seem tedious to have to make the dough, then let it chill, then come back to it later, it's so, so worth it. The chilled butter helps the cookies keep their shape when they bake, and, together with the brown sugar, creates a caramel toffee flavor that is to die for. Also, toasting the pecans: you don't necessarily have to do this, but it adds way more flavor than you would get by just adding them in un-toasted. (Totally up to you, since they'll be great either way, but toasted is the way to go!)

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Butter Pecan Cookies

30 minutes active; 3+ hours inactive to prepare 2 dozen

INGREDIENTS

2 1/2 cups all-purpose flour

1 teaspoon cornstarch

1 teaspoon baking soda

1/2 teaspoon salt
1 cup (2 sticks) unsalted butter, room temperature
1/2 cup sugar
1 cup brown sugar
2 large eggs
1 1/2 teaspoons vanilla extract
1 1/2 cups pecans, roughly chopped, toasted
Sea salt, optional

PREPARATION

Place pecans in a pan or skillet over medium heat and toast on the stove, stirring occasionally, for 5-10 minutes, or until fragrant, but not burned.

In a medium bowl, whisk together flour, cornstarch, baking soda and salt.

In a large bowl or mixer, beat butter for 1-2 minutes, or until creamy and fluffy. Add in both white and brown sugar and beat for 2-3 minutes, or until lightened in color.

One at a time, beat in eggs, waiting until each is incorporated before adding the next, then mix in vanilla extract.

Gradually mix dry ingredients into wet ingredients, making sure to not overmix, then fold in toasted pecans.

Wrap cookie dough tightly in plastic wrap and refrigerate for 2-3 hours, or for up to 3 days. Remove from fridge and let sit at room temperature for 15-20 minutes.

Preheat oven to 350° F and line 2 baking sheets with parchment paper.

Use a spoon or small scooper to scoop 1 tablespoon of dough and roll into balls. Place on cookie sheet(s) and repeat with remaining dough. Sprinkle tops of dough with flaky sea salt, if using.

Place baking sheets in oven and bake for 11-12 minutes, or until edges are lightly browned. Remove from oven, centers will be soft, and let cool 5 minutes on baking sheet before transferring to wire racks.

Enjoy!