

HOMEMADE PECAN SANDIES

You won't miss those grocery store cookies once you try our recipe for homemade pecan sandies! They're a spot-on copycat of the pre-packaged versions and are made with real, words-you-can-actually-pronounce ingredients.

Sandies are typically made with pecans—and they're delicious that way—but you could easily substitute another nut if you're not crazy for them.

The dough comes together very easily once you add in the oil. So, there's no need for a mega mixer—you could form the dough by hand with no problem at all.

One word of advice: Nuts contain a high amount of oil and are prone to going rancid. Be sure to check the freshness before you toss the pecans into your dough!**Ingredients**2 sticks butter, unsalted (1/2 lb., softened)

1 cup vegetable oil

1 cup sugar, granulated

1 cup confectioner's sugar (sifted)

2 eggs (large)

1 teaspoon vanilla extract

4 cups flour, all purpose (500 gr.)

1 teaspoon baking soda

1 teaspoon cream of tartar

1 teaspoon salt

2 cups pecans (chopped)

1/2 cup sugar, granulated (for decoration)**How to make it**Preheat oven to 325 degrees F.

In a large bowl, cream together the butter, vegetable oil, 1 cup white sugar and confectioners' sugar until smooth.

Beat in the eggs one at a time, then stir in the vanilla.

Combine the flour, baking soda, cream of tartar, and salt; stir into the creamed mixture. Mix in the pecans.

Roll dough into 1 inch balls and roll each ball in remaining

white sugar. Place the cookies 2 inches apart onto un-greased cookie sheets. Bake for 10 to 12 minutes in the preheated oven, or until the edges are golden. Remove from cookie sheets to cool on wire racks.