

Snappy Turtle Cookies

Ingredients

Cookies

1/2 cup firmly packed brown sugar
1/2 cup margarine or butter, softened
1/4 teaspoon vanilla
1/8 teaspoon imitation maple flavor, if desired
1 egg
1 egg, separated
1 1/2 cups all purpose or unbleached flour
1/4 teaspoon baking soda
1/4 teaspoon salt
1 cup pecan halves, split lengthwise

Frosting

1/3 cup semisweet chocolate chips
3 tablespoons milk
1 tablespoon margarine or butter
1 cup powdered sugar

Steps

1 In large bowl, combine brown sugar and 1/2 cup margarine; beat until light and fluffy. Add vanilla, maple flavor, 1 whole egg and 1 egg yolk; beat well.

2 Lightly spoon flour into measuring cup; level off. Stir in flour, baking soda and salt; mix well. Cover with plastic wrap; refrigerate about 1 hour for easier handling.

3 Heat oven to 350°F. Grease cookie sheets. Arrange pecan pieces in groups of 5 on greased cookie sheets to resemble head and legs of turtle. In small bowl, beat egg white. Shape dough into 1-inch balls. Dip bottoms in beaten egg white; press lightly onto pecans. (Tips of pecans should show).

4 Bake at 350°F. for 10 to 12 minutes or until edges are light

golden brown. Immediately remove from cookie sheets. Cool 15 minutes or until completely cooled.

5 In small saucepan, combine chocolate chips, milk and 1 tablespoon margarine; cook over low heat, stirring constantly until melted and smooth. Remove from heat; stir in powdered sugar. If necessary, add additional powdered sugar for desired spreading consistency. Frost cooled cookies. Let frosting set before storing. Store in tightly covered container.

source: allsimplyrecipes.com