

Butter Pecan Cookies

1 1/2 tablespoons salted butter
1 1/2 cups pecan halves, chopped
2 sticks salted butter
1 cup brown sugar, packed
1/2 cups sugar
2 teaspoon vanilla extract
2 large eggs, room temperature
2 1/4 cups flour
2 tablespoons cornstarch
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon baking soda
Candied or regular pecan halves for decorating

Prepare buttered pecans by melting 1 1/2 tablespoons butter in a large skillet over medium heat. Add chopped pecans and cook, stirring occasionally for 4-5 minutes, until lightly toasted. Remove from skillet to a bowl to cool.

In same skillet, melt 2 sticks of butter for cookie batter. Bring to a boil until butter just begins to brown, and then remove from heat. Be careful not to burn it as that tastes bitter, but be sure to get it to the browned stage.

Using an electric mixer, combine sugars with browned butter on slow speed until fully combined. Add vanilla and then eggs, one at time, beating until fully combined.

Add flour, cornstarch, salt, cinnamon, and baking soda – folding in with rubber spatula until fully incorporated, and then fold in the buttered pecans.

Cover bowl and refrigerate at least 2 hours or overnight.

When ready to bake, preheat oven to 375 degrees.

If you have refrigerated overnight – let dough sit long enough to become scoopable.

Place ping-pong-ball sized scoops of dough 1-2 inches apart on baking stone or cookie sheet. Flatten slightly and press a pecan half in center.

Bake 8 to 11 minutes. Remove from oven and let sit on baking stone/cookie sheet for 10 minutes, then remove to cooling rack to cool completely.