Pecan Pie Cookies

A tiny pie in a buttery cookie



MAKES

36 cookies

TIME

30 min active + 8-12 min bake per tray

TOOLS

Mixer; lined trays

BAKER'S NOTE

Chop pecans small enough to fit inside the hollows.

Ingredients

COOKIES

3/4 cup butter, softened
1 cup packed brown sugar
1 large egg
1 tsp vanilla
2 cups flour
1 tsp baking powder

FILLING

1 cup chopped pecans
1/2 cup packed brown sugar
1/4 cup heavy cream
1 tsp vanilla

How to Make It

1. Heat oven to 350°F. Beat butter, cookie sugar, egg and vanilla until creamy. Add flour and baking powder.
2. Shape 36 balls, about 1 1/4 inches wide, on trays 2 inches apart. Press deep indentations in the centers.
3. Mix filling ingredients. Spoon a rounded teaspoon into each hollow. Bake 8-12 minutes until lightly golden. Rest on trays 1 minute, then move to racks.

Serving & Storage

Refrigerate airtight up to 4 days for this collection. Freeze cooled cookies up to 3 months; thaw in the refrigerator.

Adapted from Land O'Lakes: Pecan Pie Cookies.