

## **Pecan Pie Cookies**

*Based on the recipe from Land o Lakes*

### **Ingredients**

1 1/2 cups brown sugar, firmly packed, divided  
3/4 cup butter, softened  
1 egg  
2 teaspoons vanilla extract, divided  
2 cups flour  
1 teaspoon baking powder  
1 cup pecans, chopped  
1/4 cup cream (light or whipping)

In a large bowl, beat together 1 cup brown sugar, butter, egg and 1 teaspoon vanilla extract until creamy. Change from the beater to the paddle attachment. At low speed, add flour and baking powder until combined.

Using a small cookie scoop, drop balls of dough onto a parchment or Silpat lined baking sheet a couple inches apart.

Using your thumb, make a small indentation in each cookie and rotate thumb to slightly hollow out.

Chop pecans to somewhere between coarse and fine. Combine remaining brown sugar, vanilla, pecans and cream in a small bowl. Fill each indented cookie with about 1 teaspoon of filling.

Bake at 350 degrees for 8-12 minutes or until lightly browned. Turn baking sheet 180 degrees halfway through baking. If using more than one sheet at a time, rotate positions in the oven for more even baking.

Cool on pan for 1 minute before removing to wire racks to cool completely.

Makes 4 dozen cookies.

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