

RECIPE OF THE MONTH!

PECAN SANDIES



This month I have dipped back into the wonderful website, **Sugar Spun Run** and am sharing a recipe by Sam. Find her and all of her wonderful recipes at <https://sugarspunrun.com/> These Sandies are slightly different from any other recipe I have seen. Notice the lack of white sugar and the addition of corn starch. It works! It really works!



Ingredients:

- 1 cup unsalted butter, softened to room temperature
- 1/3 cup powdered sugar
- 3 Tablespoons light brown sugar firmly packed
- 1 Tablespoon cornstarch
- 1 1/2 teaspoons vanilla extract
- 1/2 teaspoon salt
- 2 cups flour
- 1 cup finely chopped pecans
- Additional powdered sugar for dusting

Directions:

- Preheat oven to 375 degrees. Line baking sheets with parchment paper.
- Beat butter in large bowl until creamy.
- Add powdered sugar, brown sugar, cornstarch, vanilla and salt, and beat until creamy.
- Gradually add flour and stir until combined. Will be very stiff, and sort of dry!
- Stir in pecans.
- Scoop dough by 1 1/2 Tablespoons and roll into a ball. Flatten slightly and place on baking sheet, space about 1" apart.
- Bake for 12 minutes or until edges are just beginning to brown.
- Cool completely on baking sheet.
- Toss in powdered sugar, or sift sugar over the tops. (optional)

Susan's Note's:

- These are so tender and buttery, and, unlike most cookies, not too sweet at all. I have only made them without the extra powdered sugar coating, which would add some sweetness if you desire.
- And, yes, the measurements for the brown and powdered sugar are correct!

