

Butter Pecan Cookies

Ingredients

3/4 cup chopped pecans
1 cup all-purpose flour
1/3 cup sugar, plus more for coating
1/2 cup (1 stick) butter
1 teaspoon vanilla extract
1/8 teaspoon salt

Utensils

Knife and cutting board
Measuring cup
Measuring spoons
Electric mixer
Mixing bowl
Rubber spatula
Plate
Drinking glass
Spatula
Baking sheet
Wire rack

Set the butter out to bring it up to room temperature. Preheat the oven to 350°. Place the pecans in a single layer on the baking sheet and place the baking sheet in the oven. Toast the pecans until fragrant, about 6 minutes. Let them cool completely, and then finely chop them. Place some of the extra sugar on a plate. The dish can be prepared up to this point in advance.

With an electric mixer, cream the butter for about a minute. Add 1/3 cup sugar and cream until light, about 1 minute more. Beat in the vanilla, salt, and flour, scraping down the sides of the bowl, just until dough comes together. Then fold in the pecans.

Separate the dough into 12 pieces; and shape into balls. Roll the cookie dough balls in the extra sugar. Place the cookie dough balls on the baking sheet, 3 inches apart. Using the bottom of a drinking glass, gently flatten the balls. Reshape the sides if necessary, and sprinkle with sugar.

Place the baking sheet in the oven and bake until golden brown, about 30 minutes. Rotate the baking sheet halfway through the baking, at about 15 minutes. When the cookies are done, remove them from the oven and sprinkle with more sugar. Using a spatula remove the cookies from the baking sheet and place them on a wire rack to cool.