

Buttery Pecan Sandie Rounds

Makes 24 servings

Ingredients:

- 1 cup unsalted butter, room temperature
- 1/2 cup powdered sugar
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1/4 teaspoon salt
- 1 cup finely chopped pecans



Directions

1. Preheat oven to 325°F. Line a baking sheet with parchment paper.
2. In a large bowl, cream butter and powdered sugar until light and smooth. Mix in vanilla extract.
3. In a separate bowl, whisk together flour and salt.
4. Gradually add dry ingredients to the butter mixture and mix until combined. Stir in chopped pecans.
5. Roll dough into 1-inch balls and place on prepared baking sheet.
6. Gently flatten each cookie with the bottom of a glass.
7. Bake 18–20 minutes or until bottoms are lightly golden. Cool on a wire rack before serving.

Cooking Tidbit

Soak pecans in a splash of vanilla for 10 minutes, then pat dry before adding to the dough. It quietly boosts their aroma and adds a subtle bakery-style depth to every bite.