

# Pecan Pie Cookies

## Filling Ingredients:

1 Tbsp.	butter, melted
1/3 cup	dark corn syrup
1/4 cup	sugar
1/2 tsp.	vanilla
1	egg
3/4 cup	finely chopped pecans

## Cookie Ingredients:

3/4 cup	butter
1 cup	brown sugar
1 tsp.	vanilla
2 large	eggs
2 1/2 cups	all-purpose flour
1 tsp	baking powder
1/4 tsp.	salt



## Directions

Preheat oven to 350 degrees. Line cookie sheets with parchment paper or use a non-stick silicone baking mat.

For filling, mix all ingredients together in a small bowl. Set aside.

For cookies, in a large mixing bowl, cream butter and brown sugar together until light and fluffy. Add eggs and vanilla and mix well. In separate bowl, add all dry ingredients. Slowly add flour mixture to butter/sugar mixture until all flour is incorporated and mixed well.

Shape dough into 1 1/4 inch balls. Place 2 inches apart onto ungreased cookie sheets. Make indentation in each cookie with thumb; rotate thumb to hollow out slightly.

Fill each indentation with approximately 1 tsp. of pecan filling. Do not overfill as the filling will bubble over the edges in the oven.

Bake for approximately 10-12 minutes or until set and golden – cool slightly and remove from pan. Serve warm or room temp.

**Yields:** Approximately 30 cookies