

Pecan Pie Cookies (vegan)

Filling Ingredients:

1 Tbsp.	vegan margarine-melted
1/3 cup	dark corn syrup
1/4 cup	sugar
1/2 tsp.	vanilla
1 1/2 Tbsp.	corn starch
3/4 cup	finely chopped pecans

Cookie Ingredients:

3/4 cup	vegan margarine
1 cup	brown sugar
1 tsp.	vanilla
2 1/2 cups	all-purpose flour
1 tsp.	baking powder
1/4 tsp.	salt
3 Tbsp.	corn starch



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 margarine and brown sugar together until light and fluffy. Add vanilla. In separate bowl, add all dry ingredients. Slowly add flour mixture to margarine/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 Tbsp. 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