

# ***Pecan Shortbread Cookies***

Yields: 36

## *INGREDIENTS:*

3 c. pecan halves, divided  
1 c. unsalted butter, at room temperature  
½ C. granulated sugar  
1 tsp. pure vanilla extract  
½ tsp. Kosher salt  
2 ¼ C. all-purpose flour, spooned and leveled  
½ C. Turbinado cane sugar

## *DIRECTIONS:*

Preheat oven to 350°F. Line two baking sheets with parchment. Spread 2 cups pecans on a rimmed baking sheet and toast just until fragrant, 7 to 8 minutes. Cool, then chop.

Beat butter, granulated sugar, vanilla, and salt with an electric mixer on medium speed until light and fluffy, 1 to 2 minutes. Reduce speed to low and beat in flour,

One large spoonful at a time, just until combined. Add chopped pecans and beat until incorporated. Cover and chill at least 1 hour or up to 24 hours.

Place turbinado cane sugar in a bowl. Divide dough into 36 (1 ¼-inch) balls, roll balls in turbinado sugar, and place, 2 inches apart, on prepared baking sheets. Gently press remaining pecans into the top of each cookie. Bake, rotating pans once, until edges are golden brown, 15 to 17 minutes. Cool on pans on wire racks 5 minutes, then transfer to racks to cool completely.