

The all time family favorite

We LOVE this cookie!!! It is work, but it is worth it! For melt in your mouth pecan heaven, this is the cookie for you. There is not much sugar in the dough, hence the double rolling in powdered sugar. Many cultures have variations of this cookie and they may change the nut to almonds or walnuts, but we love pecans. And the finger shape is a bit more elegant than a fat ball as some folks do.



My mom always made a double batch and it was never enough for all 8 of us. I make a double batch for just the 4 of us, so you can imagine. Mom would enlist my brother Mark and me to help her with the rolling in powdered sugar. Our trick was to purposely break them while rolling – so they were no good and we just had to eat them. That was believable to her, especially in the first rolling while they're still warm. But she caught on and would just giggle under her breath, unless we started “breaking” too many!

This is the single recipe. I hope it will become your family favorite too!

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PECAN CRISPS

$\frac{3}{4}$ cup unsalted butter

$\frac{1}{4}$ cup sugar

2 tsp. vanilla

1 cup of pecan halves, ground in a food processor

2 cups flour

$\frac{1}{4}$ tsp. salt

Preheat oven to 350 degrees.

Cream butter very well. Add sugar gradually and beat well. Add vanilla. Sift the flour and salt together and then stir in the ground pecans and add this mixture gradually to the butter and sugar mixture. Mix thoroughly. The dough may be crumbly but gather it together with your hands and the warmth from your palms and all the butter in the dough will enable it to hold together.



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Gently squeeze it. Shape dough into finger lengths. Place on greased or Siltpat lined baking sheets about 1" apart. Bake for 10 - 15 minutes until lightly browned. Remove from oven and let cool for 5 minutes. Then while still warm, roll

in sifted powdered sugar. Cool cookies on rack and then roll again in the sugar until they have taken all that they can hold.