



Pecan Shortbread Cookies

Source: adapted from Ina Garten

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PDF: Pecan-Shortbread-Cookies.pdf

Cook: 20 min Convection 8-10 min) **Prep:** 20 minutes

Yield: abt 36 cookies

Note: To give pecans extra flavor, roast them on a baking

sheet at 350° F for 8 minutes before dicing. If the dough is crumbly, add a teaspoon of warm water.

Ingredients:

¾ lbs unsalted Butter, at room temperature

1 c Sugar

1 t Pure Vanilla Extract

2 t Pure Almond Extract

3½ c All-Purpose Flour

¼ t fine Celtic Sea Salt

1½ c small-diced Pecans

Directions:

1. Preheat the oven to 350° F.
2. In the bowl of an electric mixer fitted with a paddle attachment, mix together the butter and sugar until they are just combined.
3. Add the vanilla and almond extracts.
4. In a medium bowl, sift together the flour and salt, then add them to the butter-and-sugar mixture.
5. Add the pecans and mix on low speed until the dough starts to come together.
6. Dump onto a surface dusted with flour and shape into a flat disk. Wrap in plastic and chill for 30 minutes.
7. Roll the dough ½" thick and cut into 1½-inch squares with a plain or fluted cutter (or cut into any shape you like).
8. Place the cookies on an ungreased baking sheet.
9. Bake for 20-25 minutes (Convection 8-10 minutes), until the edges begin to brown.
10. Allow to cool to room temperature and serve.