



Recipes from Murder at the Christmas Cookie Bake-Off



Lindsey's Scrumptious Southern Pecan Cookies

Preheat oven to 350 degrees F. place rack in middle position.

Prep time 20 minutes. Chill time: 30 minutes. Cook time 10 minutes.

Makes 36 cookies

For the dough:

1 cup butter softened

½ cup granulated sugar

½ cup packed brown sugar

1 large egg

1 teaspoon vanilla

2 cups all-purpose flour

½ teaspoon baking soda

¼ teaspoon salt

½ cup finely chopped pecans

36 pecan halves toasted (for top of cookie)

For the frosting:

1 cup packed brown sugar

½ cup cream

1 tablespoon butter

1½ to 2 cups sifted powdered sugar

Directions:

1. Preheat oven to 350 degrees. In the bowl of a mixer beat butter and sugars together until fluffy. Add the egg and vanilla and beat until combined. Add flour, baking soda, and salt and mix until well blended. Stir in chopped pecans. Cover the cookie dough and put in the refrigerator for 30 minutes or longer.

2. Shape dough into 1-inch balls and place on parchment lined cookie sheet a couple of inches apart. Bake 10 minutes until set and lightly browned at the edges. Cool on wire rack.

3. In a medium saucepan, combine brown sugar and cream. Cook over medium heat until mixture boils. Boil for 3 to 4 minutes, stirring constantly. Remove from heat and stir in butter. When butter is melted stir in 1½ cups of powdered sugar and whisk until smooth (can beat with a mixer as well). Frosting should look smooth and glossy. If frosting looks too thin, add more powdered sugar. However, keep in mind that the frosting firms up fast once it cools.

4. Place cookies close together. Quickly spread each cookie with about 1 tablespoon of warm frosting and top with a pecan. Let frosting set, then enjoy!