



Homemade Pecan Sandies

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Homemade cookies give me joy although I often pay for it later if I over indulge. I find homemade baked goods hard to resist so I donâ€™t bake that often. However, I love to share recipes of desserts Iâ€™ve tried and that I occasionally will make. As a kid, one of my favorite prepackaged cookies used to be Keebler Pecan Sandies. Now that Iâ€™m an adult I usually hold out for homemade cookies, keep in mind the key word here is usually. There are a few I canâ€™t resist which Iâ€™ll share in a future post.



My friend Anne shared these homemade pecan sandies with me awhile back and they are delicious. They are so light and buttery itâ€™s difficult to eat just one. These pecan sandies would pair nicely with a scoop of [Talenti Gelato](#) or your favorite ice cream. I havenâ€™t personally made them, but the recipe is very simple and straight forward. If you like pecans youâ€™ll also love this easy recipe for [sugared pecans](#) also from Anne. Thereâ€™s nothing better than a simple and delicious recipe.

Have you seen the latest issue of Taste of Home's Simple and Delicious Magazine? I'm on page 73 and shared details of it in [this post](#). It's on newsstands until September 8.

Enjoy!

Homemade Pecan Sandies

Recipe Type: Dessert

Author: Anne Putnam

Ingredients

- 1 cup Chopped pecans
- 1 cup unsalted butter, softened
- 2/3 cup confectioner's sugar
- 1/4 cup light brown sugar
- 2 tsp vanilla
- 3/4 tsp salt
- 2 1/4 cup flour

Instructions

1. Lightly toast pecans in a skillet over medium heat, until fragrant, shaking frequently so they don't burn.
2. Cream butter and sugar with mixer-they don't have to be light and fluffy.
3. Stir in vanilla and salt.
4. Add the flour and pecans and form a stiff dough.
5. Roll into balls and flatten with hand on parchment lined or silpat lined baking sheet.
6. Preheat oven to 325 degrees. Bake about 15-17 minutes.

Another easy and light tasting cookie are these [Angel Macaroons](#).



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