



Sparkle Kitchen

Pecan Sandies

(makes about 24 small cookies)

Ingredients

- 1 $\frac{3}{4}$ cups flour
- $\frac{1}{2}$ teaspoon cream of tartar
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- 1 egg
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup powdered sugar
- $\frac{1}{2}$ cup pecans, roughly chopped

Directions

In a small bowl, combine the flour, cream of tartar, baking soda, and salt. In a separate bowl, whisk together the egg and the vanilla. Set both bowls aside.

In the bowl of a stand mixer, cream together the butter, sugar, and powdered sugar until the mixture looks pale and fluffy. With the mixer running, add the egg mixture, and then slowly add the flour mixture. Once that's all combined, turn the mixer down to its slowest speed and add the nuts. Allow the mixer to run for about 30 more seconds, until the nuts are well incorporated.

Cover the bowl and pop the dough into the fridge to chill for about 30 minutes.

When you're ready to bake your cookies, preheat your oven to 350° F. Roll the dough into golf-ball-sized portions, flatten them slightly, and space them onto a parchment-covered baking sheet. Bake the cookies for 12-15 minutes, or until the edges just start to turn golden brown. Allow the cookies to cool slightly before eating.