

# Maple-Pecan or Maple-Walnut Cookies

Nancy Silverton (baking genius) from her book "Desserts," 1986.



*A very buttery, tender slice and bake cookie. Great for Christmas or a cookie exchange. Tastes just perfect with a cup of hot tea!*

- 2 sticks unsalted butter
- 1/2 cup granulated sugar
- 1 large egg yolk
- 2 tablespoons maple syrup, the real stuff (no imitation)
- 1/2 teaspoon vanilla extract
- 1 3/4 cups all-purpose flour
- 1 1/4 cups pecan halves, or walnuts

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 72

*I didn't get 72 cookies - more like about 40-45, so I must have sliced them thicker than I was supposed to. I also had to bake them for 18 minutes - watch carefully - you don't want them to over bake. Dough cylinders can be frozen for several weeks. When ready to bake, remove from freezer and allow to sit for 10 minutes or so until you can slice them easily.*

1. To make dough: Using paddle attachment of electric mixer, beat butter on medium speed for 3 to 5 minutes or until it whitens and holds soft peaks. Add sugar. Beat until well blended. Whisk together egg yolk, maple syrup and vanilla. Beat into butter mixture, scraping down sides of bowl when necessary. Add flour on low speed and mix only until combined. Beat in pecan halves until combined. Wrap dough in plastic wrap. Chill for 30 minutes or until firm.
2. To form dough into logs: Divide dough into 4 sections. Working with one section at a time (and keeping others in refrigerator), roll on floured surface into 1-1/2-inch diameter log. Place on cookie sheet. Freeze for 30 minutes or until firm enough to slice. Repeat with remaining dough.
3. To bake cookies: Preheat oven to 325°. Adjust rack to middle position. Using very sharp knife, slice logs into 3/8-inch-thick rounds. Place 1 inch apart on Silpat or parchment paper lined baking sheet. Bake for 12 to 15 minutes or until firm and lightly browned. (Note: Cookies must be cooked through to be tender.)

---

Per Serving (excluding unknown items): 54 Calories; 4g Fat (63.9% calories from fat); 1g Protein; 4g Carbohydrate; trace Dietary Fiber; 10mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Fat; 0 Other Carbohydrates.