

# Pecan Shortbread 2 Ways

A super simple shortbread, made all the better by toasted pecans. I like to shape them as little crescents but if I'm feeling fancy, I roll the dough around a candied cherry and say, "La dee da" a few times.

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1/2 cup pecans, chopped

Makes: 2 dozen cookies

1/2 cup butter, room temperature

You will need: 2 cookie sheets lined with parchment paper

2/3 cup sugar

Preheat the oven to 350 degrees

1 tsp pure vanilla

Place the pecans on one of the prepared cookie sheets and bake for approximately 10 minutes, or until they are lightly toasted and fragrant. Make sure to stir the nuts at the halfway point to ensure even toasting. Remove the nuts from the oven, allow them to cool in the pan before giving them a light chop. Set aside. Leave the oven on.

1 cups all purpose flour

In a stand mixer fitted with a paddle attachment or using a large bowl and hand-held mixer, cream the butter with 1/3 cup of the sugar until light and fluffy. Scrape down the sides of the bowl. Add the vanilla and beat again.

1/2 tsp salt

24 candied cherries (optional)

Turn the mixer to low speed and slowly add the flour, salt and pecans while the machine is running. Turn the mixer to medium and continue to mix until the dough pulls together.

Place the remaining 1/3 cup sugar in a small bowl. Shape the dough into a log and use a knife to cut it into forty-eight equal pieces. Shape each piece into a crescent, approximately 2-inches long. Should you wish to go the fancy route, shape a piece of dough around a candied cherry and then roll between the palms of your hands to make a ball. Place either cookie shape in the bowl of sugar and carefully coat it on all sides. Once coated, place the cookies on the prepared cookie sheets, about 1-inch apart.

Bake for 12 to 15 minutes, or until the cookies are just starting to turn a lovely golden brown around the edges. Remove from the oven, allow the cookies to cool slightly and then transfer them to wire racks to cool completely.