

# Pecan Pie Cookies

**Makes 16**

**Hands-on Time 30 minutes plus chilling (overnight)**

**Cooking Time 10 minutes**

**Baking Time 15 minutes**

## Ingredients

- 250g pecans
- 325g caster sugar
- 150g golden syrup
- 30ml water
- 3 tsp vanilla extract
- 1 1/8 tsp fine salt
- 4 large eggs
- 100g unsalted butter (chilled)
- 250g unsalted butter (softened)
- 200g light brown sugar
- 400g plain flour
- 1 tsp bicarbonate of soda

## Equipment

- Chopping board
- Knife
- Saucepan
- Spatula
- Baking parchment
- Freestanding mixer with paddle attachment
- Baking sheet (ideally aluminium)
- Wire rack

## Method

### 1. Make the Pecan Filling

- Chop the pecans into small pieces. Set 100g aside.
- In a saucepan, combine 150g caster sugar, golden syrup, water, 1 tsp vanilla, 1/8 tsp salt, and 2 eggs. Stir until combined.
- Cube 100g chilled butter and set aside.
- Heat the saucepan over medium heat, stirring until bubbling. Reduce to low and simmer for 10 minutes, stirring regularly, until thickened.
- Remove from heat and add the cubed butter. Stir until melted and combined.
- Add 150g chopped pecans and stir to incorporate.
- Tip the pecan paste onto parchment, spread it out, and roll it into a sausage shape. Set aside to cool to room temperature.

### 2. Make the Cookie Dough

- In a freestanding mixer, beat 250g softened butter, 175g caster sugar, and 200g light brown sugar for 5 minutes until light and fluffy.
- Add 2 tsp vanilla and 2 eggs, mixing briefly to combine.
- Add flour, bicarbonate of soda, and 1 tsp salt. Mix until just combined, scraping down the sides with a spatula.
- Add the remaining 100g chopped pecans and mix for 10 seconds until evenly distributed.

### 3. Shape and Chill the Dough

- Shape the dough into a log, wrap in parchment, and chill for at least 1 hour (or freeze to speed up the process).
- Slice the pecan filling into 16 discs and the cookie dough into 32 discs.
- Flatten one dough disc in your palm. Flatten another disc and cup it in your hand. Place a filling disc in the cupped dough, press the sides up, and cover with the flattened dough. Seal the edges and shape into a ball.
- Place the dough balls on a parchment-lined baking sheet. Cover with clingfilm and chill overnight.

#### **4. Bake the Cookies**

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Place 6-8 dough balls on a parchment-lined baking sheet, spaced 10cm apart.
- Bake on the middle shelf for 15 minutes until golden.
- Let the cookies rest on the sheet for a few minutes, then transfer to a wire rack to cool completely.

Enjoy!