

PECAN CRINKLE COOKIES

Makes about 18.

By Dennis W. Viau; modified from an old magazine recipe.

These elegant sandwich cookies taste as good as they look. They are easy to make and they bake in minutes.

Ingredients:

For the Cookies:

¼ cup (½ stick/2 ounces/57g) regular or unsalted butter

⅓ cup (67g) granulated sugar

Pinch of salt if using unsalted butter (optional)

2 tablespoons light corn syrup

⅓ cup (1½ ounces/43g) all-purpose flour

1 cup (about 4 ounces/113g) coarsely chopped pecans

1 teaspoon vanilla extract

For the Filling:

1 cup (4 ounces/113g) powdered (confectioner's) sugar, plus 2 to 3 tablespoons if needed

¼ cup (½ stick/2 ounces/57g) regular or unsalted butter, room temperature

Pinch of salt if using unsalted butter (optional)

1 tablespoon orange juice

¾ tablespoon grated orange zest

Optional: 1 teaspoon Cointreau orange flavored liqueur

Directions:

For the Cookies:

Heat the oven to 350°F (177°C) with a rack in the center. Line two baking sheets with parchment paper.

Combine the butter, sugar, (optional salt), and corn syrup in a medium saucepan over low heat. Stir until the butter is melted. Increase the heat to medium high and bring the mixture to a boil, stirring constantly. Remove from the heat and add the flour, nuts, and vanilla. Combine well.

Using a spoon or a small disher (similar to a small ice cream scoop), drop dollops of about a teaspoon of cookie batter on a lined baking sheet with 2 to 3 inches (5 to 7cm) room in between (the cookie dough will spread when baking). Bake, one sheet at a time, 10 to 15 minutes until browning around the edges. (If the cookies maintain a mound in the center, the dough can be pressed down with a long-handled spoon during the baking time.)

Transfer the baking sheet to a wire rack to cool about 10 minutes, then use a thin spatula to transfer the cookies from the parchment paper to a rack to cool thoroughly.

For the Filling:

Combine all the filling ingredients and mix well. The mixture should hold a shape without flowing. If too wet, additional powdered sugar can be added a tablespoon at a time until the desired consistency is achieved.

Transfer the filling to a small (1 quart) ziplock bag and cut one of the bottom corners off to open a small hole. Pipe filling onto the bottom surface of one cookie and then place a second cookie, bottom side down, onto the filling, gently pressing both cookies together to adhere.

Arrange on a platter for serving or store in an air-tight container until needed.

The step-by-step photos were removed. See the video for the preparation.

