

Pecan Pie Cookies

Makes 16

Hands-on Time 30 minutes plus chilling (overnight)

Cooking Time 15 minutes

Baking Time 15-17 minutes

Ingredients

250g Pecans
335g Unsalted butter (softened)
325g Caster sugar
150g Golden syrup
3 tsp Vanilla extract
1 1/2 tsp Fine salt
4 Eggs, large
225g Light brown sugar
400g Plain flour
1 tsp Bicarbonate of soda

Equipment

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

Chop the pecans into small pieces. Set 100 grams aside.

Add 85 grams of butter, 175 grams of caster sugar, golden syrup, 1 teaspoon of vanilla, and 1/2 teaspoon of salt to the saucepan. Place over a medium heat and stir until melted.

Take the pan off the heat and stir in 2 eggs.

Add 150 grams of chopped pecans and give another stir before returning the pan to the hob.

Turn the heat down and leave the filling to bubble away for 15 minutes, stirring occasionally.

Lay a piece of baking parchment on a worktop.

Tip the filling onto the parchment and leave to cool until it's cold enough to handle.

Shape the filling into a sausage and roll up in the parchment.

Pop the filling into the fridge.

Add 250 grams of butter, 150 grams of caster sugar, and the light brown sugar to the bowl of the mixer and beat on a medium-high speed for 5 minutes until you have a very light and fluffy mixture.

Add 2 teaspoons of vanilla and 2 eggs and beat for a couple of seconds until combined.

Add the flour, bicarb, and 1 teaspoon of salt, and again beat for a couple of seconds until combined. Scrape the sides down using a clean spatula to make sure everything is incorporated.

Finally add the remaining 100 grams of chopped pecans and mix one last time. You shouldn't need to run the mixer for more than 10 seconds. The key thing is not to over-mix.

Lay a piece of parchment onto the worktop.

Tip the cookie dough out onto the parchment and shape into a sausage.

Roll the dough up in the parchment.

Pop the dough into the fridge for at least an hour to firm up the dough. It is possible to do this in the freezer to speed things up but don't forget about the dough!

Line a baking sheet with parchment.

Take the dough and filling out of the fridge. Slice both into 16 pieces.

Take one round of cookie dough. Flatten it into the palm of your hand and put it down.

Take a piece of pie filling and squeeze it into a ball.

Wrap the flattened piece of dough around the filling so it's encased and place onto the lined sheet.

Repeat with the remaining piece of dough and filling.

Pop the sheet in the fridge to chill overnight.

Preheat the oven to 170°C/150°C (Fan)/ 325°F/Gas mark 3.

Slide the baking sheet out of the fridge and leave the dough balls on the shelf.

Once the oven has warmed up line the baking sheet with another piece of parchment.

Place approx 6/8 balls spaced about 10cm apart from each other onto the baking parchment.

Pop the tray into the oven on a middle shelf for 15-17 minutes until golden.

When the time is up remove the tray from the oven. Slide the parchment carefully, with the cookies, onto the worktop. Re-line with more paper and bake your next batch.

After the cookies have rested for a couple of minutes they should be firm enough for you to transfer onto a wire rack to fully cool. Don't forget they will get firmer as they cool, as tempting as it is to immediately eat them straight from the oven. Like some things in life, patience pays off.

Enjoy!