

## *Bourbon Pecan Bites*

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Makes 3 dozen

### **Ingredients**

1 c butter (at room temperature)  
1 c sugar ( $\frac{1}{2}$ c +  $\frac{1}{2}$ c)  
2 T Bourbon  
1 t vanilla  
 $\frac{1}{4}$  t salt  
 $2\frac{1}{4}$  c flour  
 $\frac{3}{4}$  c finely chopped pecans

### **Directions**

Preheat oven to 350°  
Line 2 baking sheets with parchment.  
Place  $\frac{1}{2}$  cup sugar in a wide bowl for rolling the warm cookies in following baking.  
Make the dough:  
Cream the butter.  
Add in  $\frac{1}{2}$  c sugar, and beat together until light and fluffy.  
Add in the bourbon, vanilla & salt.  
Beat until well mixed.  
Add in the flour in two parts, beating until smooth after each addition.  
Add in the chopped pecans and mix well.  
Roll the dough into  $1\frac{1}{4}$  " balls (this uses about 20 gr of dough per ball)  
Arrange on the lined baking sheet about  $1\frac{1}{2}$ " apart.  
Bake the two trays in the bottom third and top third of the oven, for 6 minutes.  
Switch the positions of the trays, and continue cooking for another 5 – 6 minutes.  
The bottoms of the cookies should just be starting to turn brown.  
Remove from the oven, and let rest for 2-3 minutes until they are firm enough to roll in sugar.  
Add three cookies at a time into the bowl of sugar.  
Toss gently until all are well coated.  
Remove to a rack to finish cooling.  
Repeat until all cookies are coated.  
Keep well for up to a week in a sealed container.  
Separate layers of cookies with wax paper or parchment.

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