

Bourbon Pecan Bites

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.