

Praline Cookies

Servings: 36 cookies

Source: Adapted from Taste of Home

These cookies are both crisp and chewy. They can be frozen after they are iced for easy convenience and can be made ahead of time for the holidays or special occasions.

INGREDIENTS

Dough

1/2 cup butter, softened
1-1/2 cups packed brown sugar
1 large egg
1 teaspoon vanilla extract
1-1/2 cups all-purpose flour
1-1/2 teaspoon baking powder
1/4 teaspoon salt
1 cup pecans, coarsely chopped

Icing

1 cup packed brown sugar
1/2 cup heavy whipping cream
1 cup confectioners' sugar

DIRECTIONS

1. Preheat oven to 350°F.
2. Cream butter and brown sugar.
3. Add egg and vanilla and mix well.
4. Combine flour, baking powder, and salt and add to the creamed mixture. Cover and chill until dough is easy to handle, about 1 hour.
5. Form dough into 1-inch balls and place 2 inches apart on greased baking sheets.
6. Flatten the dough balls slightly with fingers and then sprinkle each cookie with 1 teaspoon chopped pecans.
7. Bake for 10 minutes or until slightly brown.
8. Cool thoroughly on a rack before icing.
9. For icing, combine the brown sugar and heavy cream in a saucepan and cook over medium-high heat, stirring constantly, until the sugar is dissolved, and mixture comes to a boil.
10. Remove from heat and blend in confectioners' sugar until smooth. Drizzle over cookies.

Nutrients Per Serving:

150 Calories | 6g Fat (2.5g Saturated) | 23g Carbohydrates | 18g Added Sugar | 1g Protein | 45 mg Sodium | 0g Fiber