

SHERRY PECAN MELTAWAYS

INGREDIENTS

1 ½ cups butter at room temperature (3 sticks)	½ teaspoon real vanilla extract
1 ¾ cups sifted powdered sugar	½ teaspoon almond extract
3 1/3 cups sifted flour	1 egg white, beaten with 2 teaspoons water
1 cup finely ground pecans	¼ cup pecan pieces, chopped
¼ teaspoon salt	
¼ cup dry sherry	

LET'S MAKE IT!

Preheat oven to 350°F.

Cream butter and sugar together until light and fluffy.

In a separate bowl, combine flour, ground pecans and salt.

In a measuring cup, combine the sherry and extracts.

Alternately add dry ingredients and liquid to the butter mixture, ending with the flour mixture and stir until just mixed. Avoid over-mixing.

Drop by teaspoonful or small batter scoop onto parchment-lined baking sheet. Flatten cookies a bit with the bottom of a glass & brush cookie with egg wash. Sprinkle a few chopped pecans on top.

Bake 25 minutes or until lightly browned on top. Cool and let rest overnight for maximum flavor. (good luck with THAT!)