



Butter Crisps

Buttery, cream cheese, shortbread cookies rolled in pecans.

Slice and bake as many as you need!

Begin by salting, chopping and toasting 3 cups of pecans in the oven for about ten minutes on 350. Remove from oven once the nuts are toasted and fragrant.

3 cups chopped, toasted, salted pecans

4 cups all purpose flour

1 1/2 tsp. salt

4 sticks of butter, softened

6 oz. cream cheese, room temperature

1 1/2 cups granulated sugar

2 tablespoons Cookie Nip

In an electric mixer, beat butter, cream cheese, sugar, salt and Cookie Nip. Slowly add in four cups of flour. Fold in 2 cups of toasted pecans. Divide the dough into four parts and roll into logs. Wrap the logs and freeze. After the logs have frozen, slice the log into 1/4" disks. Roll each disk in toasted pecans around the edges and arrange on a baking stone. Bake for 18-22 minutes on 350 until the edges are slightly brown. If you like salty and sweet, you can lightly sprinkle the tops of the cookies with table salt.

If you don't need all the cookies at one time, place the logs in a Ziploc bag and keep for a month. Just take them out, slice, roll in pecans and bake when needed.

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