

## Pecan Pie Cookies: Bite-Sized Bliss for Dessert Lovers

What if you could enjoy all the rich, nutty flavors of pecan pie in a handheld cookie?



**OVEN**  
**350°F**

**TIME**  
**12-15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1 large egg yolk
- 1 tsp vanilla extract
- 1 1/4 cups all-purpose flour
- 1/4 tsp salt
- 1/2 cup chopped pecans
- 1/4 cup brown sugar, packed
- 1/4 cup light corn syrup
- 1 tbsp unsalted butter, melted
- 1/2 tsp vanilla extract

#### Instructions:

Prepare the Cookie Base: Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.

In a large bowl, cream together the softened butter and granulated sugar until light and fluffy.

Mix in the egg yolk and vanilla extract until well combined.

Gradually add the flour and salt, mixing until the dough comes together.

Shape the Cookies: Roll the dough into small balls (about 1 inch in diameter) and place them on the prepared baking sheet, leaving 2 inches between each cookie.

Using your thumb or the back of a small spoon, gently press an indentation into the center of each

dough ball to create a well for the pecan filling.

**Make the Pecan Filling:** In a medium bowl, stir together the chopped pecans, brown sugar, corn syrup, melted butter, and vanilla extract until well mixed.

**Assemble the Cookies:** Spoon about 1 teaspoon of the pecan filling into the indentation of each cookie. Be careful not to overfill to avoid spillage during baking.

**Bake:** Bake the cookies in the preheated oven for 12-15 minutes, or until the edges of the cookies are lightly golden and the filling is set.

**Cool and Serve:** Allow the cookies to cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely. Serve and enjoy!

**Tips for Perfect Pecan Pie Cookies:**

**Chill the Dough:** If your dough is too soft to handle, chill it in the refrigerator for 15-20 minutes before shaping the cookies.

**Prevent Spreading:** Use parchment paper or a silicone baking mat to ensure the cookies keep their shape during baking.

**Customize the Filling:** Add a pinch of cinnamon or a splash of bourbon to the pecan filling for an extra flavor boost.

**Why This Recipe is a Crowd-Pleaser:**

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13. Customize the : Filling: Add a pinch of cinnamon or a splash of bourbon to the pecan filling for an extra flavor boost.
14. Why This Recipe is a Crowd-Pleaser: Pecan Pie Cookies are as elegant as they are delicious. The buttery shortbread base and sweet pecan topping make these cookies perfect for any occasion, from holiday gatherings to cozy nights in. Plus, they're easy to make and even easier to share!
15. Try this recipe from I : Wuv Cooking and let these cookies become a staple in your holiday baking repertoire. Share the love (and cookies) with family and friends-they'll thank you for it!

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/pecan-pie-cookies-bite-sized-bliss-for-dessert-lovers/>