

The Best Butter Pecan Cookies - Easy, Buttery, and Golden

Few cookies deliver the nostalgic warmth and buttery crunch quite like



OVEN
350°F

TIME
2 min

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INGREDIENTS

1 cup unsalted butter, melted and cooled slightly
¾ cup granulated sugar
1 cup brown sugar
2 large eggs
1 ½ tsp vanilla extract
2 ½ cups all-purpose flour
1 tsp cinnamon powder
1 tsp cornstarch
1 tsp baking soda
¾ tsp baking powder
1 ½ cups pecans, roughly chopped (toasted, if desired)
¾ cup toffee bits (optional)

DIRECTIONS

1. **Mix the Wet Ingredients:** In a large bowl, combine melted butter, granulated sugar, and brown sugar.
2. **Cream until light and fluffy** (1-2 minutes).
3. **Add eggs and vanilla extract**, mixing until smooth.
4. **Add the Dry Ingredients:** Gradually stir in flour, cinnamon, cornstarch, baking soda, and baking powder.
5. **Mix until just combined**-don't overwork the dough.
6. **Fold in the Mix-Ins:** Gently fold in chopped pecans and optional toffee bits until evenly distributed.
7. **Chill the Dough:** Cover and chill the dough in the refrigerator for 30-45 minutes to make it easier to scoop and roll.
8. **Scoop and Shape:** Preheat oven to 350°F (175°C).
9. **Scoop dough and roll into balls** (about 1.5 tbsp each).
10. **Optional:** roll each in granulated sugar for a crackly finish.
11. **Bake:** Arrange on a parchment-lined baking tray, leaving space for spreading.
12. **Bake for 11-14 minutes**, or until golden at the edges and soft in the center.
13. **If too puffy**, press lightly with a spoon after baking.
14. **Cool and Serve:** Let cookies cool on the tray for a few minutes before transferring to a rack.
15. **Enjoy warm or at room temperature**-either way, they'll disappear fast!

SWAPS & NOTES

Toffee Add-In : Highly recommended for extra crunch and flavor!

Nut-Free Version : Swap pecans for white chocolate chips or skip entirely.

Butter Tip : Make sure melted butter has cooled to avoid greasy dough.

Brown Sugar Boost : Dark brown sugar = more molasses flavor and chew.

TIPS FOR SUCCESS

Toast your pecans in a skillet or oven for 5-7 minutes before adding-totally worth it.

Don't skip chilling-it keeps the cookies from over-spreading.

Bake a test cookie first to adjust timing and spacing.

These cookies freeze beautifully both raw and baked.

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

Original recipe: <https://chefmaniac.com/the-best-butter-pecan-cookies-easy-buttery-and-golden/>