

Old School Pecan Dandy Dos: A Buttery Vintage Cookie Favorite

Eggs, depending on the version



[PRINT](#)
Recipe Card

[SAVE](#)
PDF

[SOURCE](#)
ChefManiac

[BINDER](#)
Ready

INGREDIENTS

Butter
Granulated sugar
Flour
Pecans
Vanilla extract
Eggs, depending on the version
A pinch of salt

DIRECTIONS

1. The method for these cookies follows a classic, reliable path:
2. Preheat your oven and prepare your baking sheets.
3. Cream together the butter and sugar until light and fluffy.
4. Add any eggs or vanilla called for in your version of the recipe.
5. Stir in the dry ingredients until just combined.
6. Fold in the chopped pecans.
7. Shape the dough into cookies or portion it according to the recipe style.
8. Arrange on a baking sheet with a little space between each cookie.
9. Bake until lightly golden around the edges.
10. Let the cookies cool before serving or adding any finishing touches like powdered sugar or filling.
11. The exact bake time will depend on the size and thickness of the cookies, but the goal is a lightly golden finish that keeps the cookies tender and flavorful.

SWAPS & NOTES

One of the best things about old-fashioned cookie recipes is how adaptable they can be without losing their charm.

If you like a deeper flavor, brown sugar can replace part of the granulated sugar for a richer, almost caramel-like note.

Toasted pecans are also a wonderful option if you want to bring out even more nuttiness in the finished cookies.

If your version includes vanilla, use pure vanilla extract for the best flavor.

TIPS FOR SUCCESS

The most important tip for a cookie like this is to start with softened butter, not melted butter.

Softened butter creams beautifully with sugar and helps create that classic light cookie texture.

Melted butter can make the dough too loose and change the final structure of the cookies.

It also helps to watch the oven carefully near the end of baking.

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

Original recipe: <https://chefmaniac.com/old-school-pecan-dandy-dos-a-buttery-vintage-cookie-favorite/>