



MAPLE PECAN COOKIES

Servings: 3

This is another one of my fast and easy cookies. The cookie itself is already great and I topped them with some roasted pecans to make it even better!

INGREDIENTS:

114g	SCS Unsalted Butter (melted)
100g	Sunshine Plain Flour
80g	Maple Syrup
1/2 tsp	Baking Powder
50g	SIS Fine Grain White Sugar
2	Eggs (lightly beaten)
50g	Pecan Nuts (chopped and toasted)

1. Preheat the oven to 180°C.
2. Over low heat, reduce the maple syrup in a pot until half the volume remains. Let this cool.
3. Combine butter and egg in a small bowl.
4. In a big bowl, whisk together the flour, baking soda, salt and sugar.
5. Add the butter mixture and maple syrup; whisk until combined.
6. Add the pecans and mix until just combined.
7. Roll balls with teaspoons of the batter, and line them on a sheet pan lined with baking paper.
8. Bake for about 16-18 minutes until golden.