



## Van de Kamps Maple Pecan Cookies

The nutty taste of the pecans with the rich maple makes these cookies a sure winner.

Makes about 1-1/2 dozen

Preheat oven to 350°F

Prepare two baking sheets with parchment paper

300 grams

1 tbsp

1 tsp

293 grams

84 grams

81 grams

1 tbsp

1/2 tsp

84 grams

30 grams

pastry flour (Bob's Red Mill®)

dry milk powder (for baking)

sea salt

brown sugar (C&H® Brand)

unsalted butter, softened (Trader Joes®)

vegetable shortening (Crisco®)

corn syrup, light (Karo®)

pure maple flavoring (LorAnn Super Strength)

\*whole eggs, blended (less than 2 eggs)

pecans, coarsely chopped (Trade Joes®)

1. In a medium bowl weigh flour, add milk powder and salt. Set aside.
2. In a mixing bowl with paddle attachment, blend brown sugar, butter and shortening on medium speed until creamy, about 5 minutes. Scrape the sides of the bowl. Add corn syrup and maple flavoring. Scrape bowl, add eggs in a stream with mixer on.
3. Add dry mixture to the mixer. Add pecans, blending well.
4. Using a #24 disher, scoop dough onto prepared baking sheet. Three, by two by three so you have eight balls of dough. Wet your hand and using your palm, press the dough down to flatten. You can add a half pecan on top if you wish.
5. Bake in preheated oven for 10-12 minutes or until dry looking. Let cool on pan before removing.

### Notes:

\*Only use 84 grams of whole eggs as if you use more the cookies will be cake-like. If you want a crunchy cookie, wait until the next day to eat. They crisp up after they dry a bit.

**Amazon:**

## Ingredients:

Pure maple flavoring: LorAnn Brand: <https://amzn.to/3w7ynfk>

Dry Milk Powder: <https://amzn.to/3rei7WR>

Red Mill Pastry Flour: <https://amzn.to/3rcUe1K>

## Tools:

Gram Scale: <https://amzn.to/3AK9ne8>

#24 Disher: <https://amzn.to/3GB37GO>

Off-Set Spatula: <https://amzn.to/32SMgl8>

Parchment Paper: <https://amzn.to/3AVsJwZ>

1/2 sheet baking pans: <https://amzn.to/3rpzXX7>