

## Betty's Elegant Brown-Eyed Cookies Recipe



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In this video, Betty responds to a request for a special cookie recipe for a birthday celebration. Here is a cookie that will get a great response, Betty's Elegant Brown-Eyed Cookies. They will get your attention, plus they are gorgeous and have a wonderful taste!

### Ingredients:

- $\frac{3}{4}$  cup butter, softened
- 1 cup sugar
- 1 egg
- 1  $\frac{1}{4}$  teaspoons vanilla
- 2 cups self-rising flour
- 2 tablespoons baking cocoa
- 1 slightly beaten egg
- $\frac{1}{2}$  cup chopped pecans
- $\frac{1}{4}$  cup sugar

In a large mixing bowl, cream  $\frac{3}{4}$  cup butter with 1 cup sugar. Add 1 egg and 1  $\frac{1}{4}$  teaspoons vanilla. Beat. Add flour, and mix with a spoon, until all flour is incorporated into the dough. Now, divide the dough into 2 parts— $\frac{1}{3}$  of dough and  $\frac{2}{3}$  of dough. To the  $\frac{1}{3}$  of dough, add 2 tablespoons cocoa, and form into a square log—1 inch on each side. On a floured surface, use a rolling pin to roll the remaining  $\frac{2}{3}$  of dough into a flat rectangle, 4-inches by length of log (or longer—roll to about  $\frac{1}{4}$ -inch thickness). Place log onto long side of rectangle. Trim sides of rectangle, and then roll the rectangle of dough to cover the chocolate log once around. Trim off any excess dough of the rectangle and pat to close the dough around the log. Pat the covered log to square up the form. Using a pastry brush or a spoon, coat the log with a slightly beaten egg white. Roll the log in a mixture of  $\frac{1}{2}$  cup chopped pecans and  $\frac{1}{4}$  cup sugar, to coat completely. Chill or freeze. Slice, and bake in a well-greased pan at 400 degrees for about 6 to 8 minutes. Watch the cookies carefully, so that they do not burn! Remove from oven, and immediately remove cookies from pan, and place them on a flat surface to cool. When cool, arrange them on a nice serving dish. Serve with milk (or your choice of beverage). Enjoy!!!