

Betty Makes Pecan Puff Cookies with Grandson Carter



Uploaded on 20 Mar 2010

In this video, Betty and her grandson, Carter, make Pecan Puff Cookies. These are buttery cookies with ground pecans inside, dusted with confectioner's sugar on the outside. Yummy!

Ingredients:

3/4 cup pecan pieces, chopped until they are fairly fine

1 cup butter

1/2 cup sugar

2 cups self-rising flour

1 tablespoon vanilla extract

1 cup confectioner's sugar

Chop 3/4 cup pecans finely, and set aside. In a large mixing bowl, cream 1 cup butter and 1/2 cup sugar. Add 2 cups self-rising flour, 1 tablespoon vanilla extract, and finely chopped pecans. Shape into 1-inch balls, and bake on ungreased baking sheet at 350 degrees for 15 to 20 minutes, or until golden brown. Roll warm cookies in confectioner's sugar. Let cool, and then roll the cookies in confectioner's sugar again. Place on a nice serving plate. These cookies are very easy to make, and they look elegant and taste great! Enjoy!!! --Carter and Betty :)