

## Betty's Pecan Sandies (Grandson Carter Helps)



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In this video, Betty demonstrates how to make Pecan Sandies. These are very easy to make and are delicious, either with or without the pecans. You can make this into a project that a child can help with. My grandson Carter helped with the shaping of these cookies.

### Ingredients:

- 1 cup butter
- 1/3 cup sugar
- 2 teaspoons vanilla extract
- 2 teaspoons water
- 2 cups flour (You may use either all-purpose or self-rising flour for these cookies.)
- 1 cup chopped pecans.

Using an electric mixer, cream 1 cup butter and 1/3 cup sugar. Stir in 2 teaspoons vanilla and 2 teaspoons water. Add 2 cups flour and combine well, using a mixer. Stir in 1 cup chopped pecans. Cover with plastic wrap and chill 4 hours. Shape into 1-inch balls and place on a baking pan that is lined with parchment paper. You may flatten the balls a small amount, if you want flatter cookies. Bake at 325 degrees (F), checking for doneness, beginning after about 8 minutes. Keep a close watch on them and remove them from the oven when golden. Place on cooling rack and cool completely. You may ice these or serve plain. They will melt in your mouth! Enjoy!!! --Betty