

Pecan Topped Butter Cookies

1 cup softened butter/margarine 225 grams
1 cup white sugar (do not use brown sugar for this)
3 egg yolks
1 teaspoon vanilla
2 tablespoons orange or lemon juice
2 1/2 cups flour
1/2 teaspoon salt
Grated peel of one lemon or 1 small orange
untoasted pecans, enough for each cookie (about 40-48)
Additional sugar for rolling cookies in

Directions:

Preheat oven to 350 F.

Into mixing bowl, place the soft (!) butter/marg and the sugar and beat till smooth, scraping the beater and sides of bowl and re-beating.

Add the egg yolks one at a time, beating after each addition. Add the vanilla extract and orange or lemon juice and beat briefly. Add the flour, salt and peel and beat smooth.

Take out a few sheets of parchment paper and a glass and plain sugar. Make or scoop balls of all the dough and roll lightly in the sugar which you've sprinkled generously on a sheet of parchment paper or silicone mat. Then place balls at one inch intervals on clean parchment paper set on a baking sheet, cover with an additional piece of parchment paper and using the bottom of a glass, press down on each ball till flat (see pic above). Take your unbaked pecans and press a half pecan into the center of each cookie till it's nicely stuck in the middle. Bake 10-12 minutes until bottoms are lightly browned but tops are still light. Let cool on cookie sheets on wire racks. Remove when cooled (or they can crumble on you, once cold, they won't).