

Aunt Alice's Pecan Sandies – Traditional recipe February 9, 2019

3 sticks soft butter (unsalted)

1-1/2 cups sugar

1 tsp. vanilla

1 tsp. baking soda

3 cups flour

½ tsp. salt

1 cup chopped pecans

Cream together butter, sugar and vanilla. Add flour, baking soda and salt. Stir in the chopped pecans. Shape into three (3) logs 6 – 8 inches long and wrap in waxed paper. Refrigerate 1 hour or overnight. (Logs can be put in the freezer for later use.) Slice into ½ inch segments. Bake on ungreased cookie sheet @350 degrees for 15 minutes or until slightly browned around edges. Makes 3-4 dozen. Share often.

Revised version follows:

I had trouble mixing in the pecans, so I added them to the butter, sugar and vanilla mixture. I also added the 1 tsp. baking soda. I added NO salt, but used 1-1/2 stick salted butter and 1-1/2 stick unsalted butter. This wet mixture thoroughly blends the 1 baking soda, vanilla, and pecans. Then add the flour and mix until your hands get tired. I had trouble making nice dough segments, so I pressed the dough into ice cube trays and froze them. (Suggest using a knife to separate the dough from the sides of the ice cube tray before freezing or after . . .) Pry the frozen cookies out of the tray/s. Place frozen dough on ungreased baking pans for 15 minutes at 350 degrees. Dare to share. From George Marvin – probably the favorite nephew of Alice Tedrow.