

Aunt Mary Dillon's Praline Cookies

1 2/3 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
8 tablespoons (1 stick) unsalted butter
2 1/2 cups light-brown sugar, firmly packed
1 large egg
1 teaspoon pure vanilla extract
1/2 cup heavy cream, plus more if necessary
1 cup sifted confectioners' sugar
1 cup pecan halves, toasted and broken into large pieces

Directions:

Preheat oven to 350° F. Sift together flour, baking powder, and salt in a medium bowl. Set aside.

In the bowl of an electric mixer fitted with a paddle attachment, cream butter and 1 1/2 cups light-brown sugar on medium speed until light and fluffy, about 2 minutes. Add egg and vanilla. Beat until fully combined. Add dry ingredients, and beat on low speed until combined.

Drop batter in rounded teaspoons onto ungreased baking sheets about 2" apart. Bake until firm and barely golden, 10-12 minutes. Transfer pan to a wire rack to cool for 5 minutes, then transfer cookies from pan to wire rack.

In a small saucepan, combine remaining 1 cup light-brown sugar and cream. Bring to a boil over medium heat. Cook, stirring constantly, for 2 minutes. Remove from heat. Add confectioners' sugar and whisk until smooth. (If frosting thickens, thin with cream.) Add pecan pieces. Place cookies on a cooling rack over a lined baking pan. Spoon about 1/2 teaspoon praline mixture onto each cookie.

- Submitted by Lori Dittmar