

# How to Make Pecan Crisps

## Ingredients:

2 cups packed brown sugar  
1 cup butter or margarine, softened  
1 tsp vanilla  
2 eggs  
3 cups all-purpose flour  
½ teaspoon baking soda  
1 cup chopped pecans, toasted

## Directions:

Heat oven to 350°F. In large bowl, beat brown sugar, butter, vanilla and eggs with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour, baking soda and pecans.

Shape dough into 1 ¼ inch balls. On ungreased cookie sheets, place balls 2 inches apart.

Bake 10 to 14 minutes or until edges are light golden brown. Remove from cookie sheets to cooling rack.

1 Cookie: Calories 90 (cals from fat 40); Total Fat 4.5 grams (sat fat 2 g, trans fat 0g); Cholesterol 15 mg; Sodium 35 mg; Total Carbohydrate 12g (Dietary Fiber 0g; Sugars 7g); Protein 1 g

Daily Value: Potassium 1%, Vit A 2%, Vit C 0%, Calcium 0%, Iron 2%

***This is a Betty Crocker Recipe***