



CHOCOLATE PECAN SABLE COOKIES

YIELDS: 1 COOKIE LOG (APPROX 15 COOKIES)

It's holiday baking season and we all want to get our bake on but it can be hard to find the time. What if we told you we had cookie recipes that you can whip up in under 20 minutes and bake to order! Introducing holiday cookie logs. An easy holiday baking solution that gives you freshly baked cookies on demand. Simple recipes with good ingredients; a dynamic duo when it comes to execution and flavour! Once chilled, just cut and pop in the oven for warm cookies everyone will love. Thanks to our friends at Goodness Me! Natural Food Market for developing this recipe using our flour.



Ingredients

- 3/4 c unsalted butter, room temperature
- 1/3 c light brown sugar
- 1/3 c organic cane sugar
- 2 egg yolks
- 2 t pure vanilla extract
- 2 c Anita's Organic All Purpose Flour, or Anita's Organic 60/40 Baker's Blend
- 1/2 t baking powder
- 1/2 t sea salt
- 1/2 c mini chocolate chips
- 1/2 c pecans, finely chopped

Instructions

1. In a standing mixer fitted with a paddle attachment, cream the butter for 30 seconds.
2. Add in both sugars and cream for another minute. Add in egg yolks and vanilla and cream until combined.
3. Add in flour, baking powder, and salt, mixing until almost fully combined. Remove from mixer and fold in mini chocolate chips and pecans.
4. Get out a large piece of parchment wrap and place cookie dough on top. Roll the dough out into a log that is 2" in diameter and wrap tightly. Refrigerate until chilled, about 2 hours.
5. Preheat oven to 350°F. Line two baking sheets with parchment paper. Remove cookie dough from fridge and cut into discs 1/4 inch thick. Place discs 1 inch apart on prepared cookie sheets.
6. Bake cookies for 15 minutes. Cookies should be the faintest bit golden brown, if at all. Allow cookies to cool completely on their baking sheets.

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