

# Our State eats

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## Vanilla Pecan Wafers

*Yield: Two dozen wafers*

- 1 stick butter**
- ½ cup sugar**
- 1 egg, beaten**
- ¾ cup flour**
- 1 tablespoon water**
- ½ teaspoon vanilla**
- ½ pecan piece for center of each cookie**

Preheat oven to 350°.

Cream butter and sugar. Add egg and flour. Add water and vanilla.

Drop teaspoons of dough far apart on a cookie sheet (approximately 6 cookies to a sheet). Spread dough very thin, about 3 inches in diameter. Place pecan in center. Bake on middle rack in oven for 8 to 10 minutes or until golden brown. Remove from oven and let cool on a rack.



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