

Our State eats

Published in the May 2023 issue of Our State

Spiced Icebox Cookies

Yield: 48 cookies.

- ½ cup (1 stick) unsalted butter, softened**
- ½ cup granulated sugar**
- ½ cup light brown sugar**
- 2 large eggs**
- 2½ cups all-purpose flour**
- ¼ teaspoon salt**
- ¾ teaspoon ground ginger**
- ½ teaspoon baking soda**
- 1½ teaspoons ground cinnamon**
- ¾ teaspoon ground allspice**
- 1 teaspoon vanilla extract**
- ⅓ cup pecans, chopped**

Using a hand mixer, cream butter and sugars together on medium speed until light and fluffy. Add eggs one at a time and continue mixing on low speed.

In a separate bowl, whisk together flour, salt, ginger, baking soda, cinnamon, and allspice. Add dry ingredients to butter mixture and mix on low speed. Stir in vanilla and pecans, and mix well.

Divide dough into 2 balls. Roll into logs and wrap in plastic wrap. Refrigerate overnight.

Preheat oven to 350°.

Slice dough into ½-inch-thick rounds and place on parchment-lined baking sheet. Bake for 10 to 12 minutes or until edges are slightly browned. Place cookies on a cooling rack. Store in an air-tight container.



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