

# Our State eats

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## Mommommy's Pecan Puffs

*Yield: 35-40 cookies.*

- 2 sticks salted butter, slightly softened**
- 6 heaping tablespoons powdered sugar (don't skimp!)**
- 2 tablespoons vanilla**
- 2 cups flour**
- 1 cup finely chopped pecans**
- 2 additional cups powdered sugar for rolling**

Preheat oven to 325°. Cream butter, then mix in powdered sugar and vanilla until fully combined. Add all other ingredients and mix until just combined (don't overwork the dough!).

Roll dough into walnut-size balls and bake on an ungreased baking sheet for 25 to 30 minutes, or until lightly golden. Let cookies sit on baking sheet for ten minutes, then roll in powdered sugar. Roll cookies in powdered sugar once more after they're completely cool, or sift more on top. Enjoy!



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