

Vanilla Pecan Cookies

Makes 2 dozen

Ingredients:

- 1 1/4 cups rolled oats
- 1/2 cup brown sugar
- 1 teaspoon baking powder
- 1/2 cup finely chopped pecans
- 1/8 teaspoon salt
- 1/3 cup butter, melted
- 1 egg, beaten
- 1/2 teaspoon vanilla extract



Directions

1. Preheat oven to 350°F. Line two baking sheets with parchment paper.
2. Combine oats, sugar, baking powder, pecans, and salt in a large bowl.
3. Stir in butter, egg, and vanilla.
4. Drop by tablespoonful onto the prepared baking sheet.
5. Bake 8–12 minutes until edges are just golden. Allow cookies to cool slightly before transferring to a cooling rack.

Cooking Tidbit

Pecans are technically not nuts. They are “drupes”! A drupe is a fruit of a tree that has a fleshy outer part and a central stone, such as a peach or plum.