

# Pecan Nut and Dark Chocolate Crisp Cookies



- 160 G OF PECAN NUTS, ROUGHLY CHOPPED
- ½ A SLAB OF DARK CHOCOLATE (LINDT), CHOPPED
- 2 ½ CUPS OF CAKE FLOUR
- 1 TBSP. OF CORN STARCH (MAIZENA)
- 1 TSP. OF SALT
- ½ TSP. OF CINNAMON
- 1 TSP. OF BICARBONATE OF SODA
- 250 G OF BUTTER, UNSALTED; AND
- 3 TBSPS. OF BUTTER, UNSALTED (FOR THE PECANS)
- 1 CUP OF BROWN SUGAR
- ¼ CUP OF WHITE SUGAR
- 1 TBSP. OF VANILLA ESSENCE
- 2 LARGE FREE-RANGE EGGS
- 1 LARGE FREE-RANGE EGG YOKE
- **DECORATIONS OPTIONAL:**  
PECAN HALVES, EDIBLE GLITTER, SPRINKLES

## Part 1

- Start by melting three tablespoons of butter in a pan (over medium heat). Add the 160 g pecan halves and toast for a few minutes (don't burn it). Set aside for now.
- In a large bowl, mix the flour, corn starch, salt, cinnamon, and bicarbonate of soda together. Also, set aside.
- In a pot, melt a cup of butter over a medium heat. Stir occasionally and wait until it's brown and foamy. When it reaches the point where some bits get dark brown immediately pour it into a bowl (or it will burn).
- Combine the sugars and then add the vanilla essence, the eggs and egg yolk. Mix until it comes together.
- Now comes the fun, add the flour and combine. Add the chopped chocolate and mix through. Finally, fold in the buttered pecan and browned butter to the mixture. Cover the mix and put in the fridge until the mixture firms up.

## Part 2

- Preheat the oven to 190 degrees Celsius.
- Line two baking trays with silicone baking mats or baking paper.
- Take a generous tablespoon scoop of the mixture and roll it in a ball. Place it the tray and leave about 2.5 cm space between the cookies (don't stress if they melt into each other – normal is boring. Buy an Oreo if you want a perfect cookie).
- Push a pecan nut half into each cookie ball (optional).
- Bake for 10 minutes to 12 minutes for a crisp biscuit or 8 to 10 for an ooey-goey one (if you like your balls bigger, ¼ cup-a-ball bigger, then add two minutes onto the times).
- Remove from the oven and add edible glitter. Allow to cool completely and enjoy.
- PS. These biscuits are even better the next day.