

Laura's Pecan Sandies

*Recipe adapted from The Best Recipe Cookbook
from Cook's Illustrated*

The secret to this cookie is to NOT overwork the dough.

In a food processor, take **1/3 cup regular granulated sugar** and process for 30 seconds to make a superfine texture. Dump the sugar in a small bowl and set aside (you'll be mixing it in later).

In a food processor, chop **2 cups pecans (or walnuts)** to a fairly fine ground (like coarse cornmeal).

Then thoroughly mix in:

2 cups white flour

3/4 teaspoon fine salt

(You may have to dump the pecans, flour and salt into a separate bowl to mix them well.)

In the food processor, to the pecan/salt/flour mixture add:

2 sticks unsalted butter (room temperature—very important)

2 teaspoons vanilla

The **1/3 cup of superfine sugar** that you made earlier

Slowly pulse all together in the food processor, scraping the sides between pulses.

This should take about a minute—get it to the point that the dough sticks together in a ball or balls while in the processor.

**DO NOT OVERWORK OR OVERMIX THE DOUGH OR THE COOKIES WILL BE TOUGH!
CRUCIAL STEP!!!**

*Alternatively, you can mix the butter mixture with the processed pecan/flour mixture in a mixer or even by hand, but you always need to be careful not to overwork the dough. *

Did I say not to overwork the dough?

Lay out several long pieces of plastic wrap on the counter and without over-touching the dough, divide it into 2 or 3 parts. Use the wrap to firmly roll each into a “log”--wrapping the log as you go with the plastic. Try not to handle it too much as the more that you handle the dough, the tougher it will get. Just use a few firm motions to roll the logs. Cover and chill in the fridge for at least an hour—you can leave overnight if you wish. Just make sure they don't dry out.

Using a very sharp knife, cut each log into thin-ish slices. (They will break apart if they are too thin.)

Place on a parchment lined cookie sheet (or greased cookie sheet).

Bake 325 degrees for 17-19 minutes. They should not get too brown.

Cool to room temp.

In a big bowl, sift about **1 1/2 cups confectioner's sugar**.

Using your hands, coat several of the cookies at time in the sugar, tossing to make sure they are coated on each side. (This is a messy process—I recommend using an apron.)

These keep in a closed, dry container for a week or so.

You can recoat them in powdered sugar just before you serve them if you wish.