

# Butter Cookie Crunchies

## Ingredients

### Cookie base:

10 tablespoons room temperature unsalted butter

1/2 cup confectioner's sugar

1/2 teaspoon pure vanilla extract

1 1/2 teaspoons cardamom

1 1/2 cups all-purpose flour

1/2 teaspoon of salt (optional)

### Apricot glaze:

1/2 cup apricot jam

2 tablespoons water

### Chocolate topping:

1 cup semi-sweet chocolate chips

### Candied pecan topping:

2 cups chopped pecans

6 tablespoons brown sugar

1 1/2 teaspoons ground cinnamon

1/2 teaspoon fine sea salt

1/2 teaspoon vanilla extract

1 1/2 tablespoons water, or more as needed

(Alternatively, you can buy candied pecans and chop them.)

## Instructions

### Cookies:

1. In a bowl, use a hand mixer to beat butter and vanilla extract until creamed.
2. Add confectioners' sugar, cardamom, and salt; mix until combined.
3. Scrape bowl down and add flour while beating on low. Scrape bowl once more and mix until combined.
4. Shape the dough into a long round cylinder, wrap in plastic and chill for 30 minutes to an hour.
5. Preheat oven to 350F (177C). Use a sharp knife to cut 1/2-inch-thick slices.
6. Place slices spaced at least an inch apart onto a baking sheet lined with a silicone mat or parchment paper.
7. Bake for about 10 -12 minutes, rotating the baking sheet in the oven halfway through.
8. Transfer to a wire sheet to cool.

### Pecans:

1. Prepare baking sheet for cooling. Line a baking sheet with parchment paper or a silicone baking mat.
2. Make the glaze. Add the brown sugar, cinnamon, salt, vanilla, and water to a medium skillet. Place the skillet over medium heat and cook, stirring often, until the brown sugar melts into a bubbling sauce, about one minute.
3. Add the nuts. Stir in the pecans so that the brown sugar sauce coats them. Cook, stirring the entire time, until the pecans look candied and smell nutty, two to three minutes. As the nuts heat up in the pan, the sauce will slowly coat them and turn shiny. Watch closely as the nuts cook, so that they do not burn. *If the glaze starts to get thick and grainy before coating the nuts, add a teaspoon or two more water and keep stirring to help the sugar re-dissolve and give you a smooth, even glaze that coats every pecan.*
4. Cool them. Transfer the candied pecans to the prepared baking sheet and spread them out in one layer. Allow the pecans to cool down and break them up before assembling.

### Apricot glaze

1. Combine apricot jam and water in a saucepan, on medium-high heat.
2. Bring to a boil, stirring constantly.
3. Remove from heat and pour into either a metal sieve or a colander (to remove large chunks of fruit) over a bowl.
4. Set aside.

### Chocolate topping

1. Do not heat the chocolate until all of the steps above have been completed, and you're ready to assemble the cookie.
2. Use the double-boil method to heat the chocolate in a bowl.

### Assembling the cookie:

1. While cookies are still hot from the oven, spread the apricot glaze across the top of each cookie. Apply as much or as little as you prefer.
2. Let the glaze absorb into the cookie, maybe 10-15 minutes
3. While waiting for the glaze to absorb, break up your pecans (they tend to stick together on the pan) and set them aside for assembly. You will sprinkle them on the cookie as the final touch.
4. Once these steps are completed, prepare your chocolate.
  - a. Lightly dip each cookie into the chocolate to coat the top half of the cookie
  - b. Place on a cool baking sheet and sprinkle with pecans on one half of the cookie
  - c. Once all cookies are assembled place them in a refrigerator to cool for an hour or two so that the chocolate hardens.

### **Serving instructions**

If you keep your cookies in the refrigerator to store, please give them **an hour or two at room temperature before serving**. This allows the warm buttery flavor and texture to shine.