

Praline Cookies

Makes 3 dozen

1 2/3 cups all-purpose flour
1 ½ teaspoons baking powder
½ teaspoon salt
8 tablespoons (1 stick) unsalted butter, softened
2 ½ cups light-brown sugar, firmly packed and divided
1 large egg
1 teaspoon pure vanilla extract
½ cup heavy cream, plus more if necessary
1 cup sifted confectioners' sugar
1 cup pecan halves, toasted and broken into large pieces

1. Preheat the oven to 350°. Sift together flour, baking powder, and salt in a medium bowl. Set aside.
2. In the bowl of an electric mixer fitted with the paddle attachment, cream butter and 1 1/2 cups light-brown sugar on medium speed until light and fluffy, about 2 minutes. Add egg and vanilla. Beat until fully combined. Add dry ingredients, and beat on low speed until combined.
3. Drop batter in rounded teaspoons onto ungreased baking sheets about 2" apart. Bake until firm and barely golden, 10 to 12 minutes. Transfer pan to a wire rack to cool for 5 minutes, and then transfer cookies from pan to wire rack.
4. In a small saucepan, combine remaining 1 cup light-brown sugar and cream. Bring to a boil over medium heat. Cook, stirring constantly, for ~2-5 minutes. The mixture should be slightly thickened. Put a drop on a plate to see if it's setting up. Remove from heat. Add confectioners' sugar, and whisk until smooth. If frosting thickens, thin with cream. Plan on doing this step a couple of times. Add pecan pieces.
5. Place cookies on a cooling rack over a lined baking pan. Spoon about ½ -1 teaspoon praline mixture onto each cookie.