



## **Pecan Crescent Cookies**

*Ellen Lahti Karling (Ernie Karling's Wife)*

Makes about 24 cookies

### **Ingredients**

1 cup butter (room temperature)  
1/2 cups confectioner's sugar  
2 teaspoons vanilla extract  
1-3/4 cups all-purpose flour  
3/4 cup finely chopped pecans  
1/4 teaspoon salt

### **Topping**

1 cup granulated sugar  
1/4 tsp cinnamon

### **Directions**

1. Preheat oven to 300F.
2. Cream butter; gradually beat in 1/2 cup confectioner's sugar.
3. Add 1 teaspoon vanilla, the flour, pecans, and salt. Blend well. Chill the mixture for 1 to 2 hours in the refrigerator.
4. Roll the dough into a 1/2-inch log; cut into two-inch pieces then shape the dough into crescents.
5. Place cookies on baking sheets lined with parchment and bake for 18 to 20 minutes. They should be a light golden brown.
6. Cool the cookies on a cooling rack until just slightly warm.
7. In a small bowl, mix the sugar and cinnamon.
8. Roll the warm cookies in the sugar cinnamon mixture until they are coated.
9. Return to rack until fully cooled.