

## **Pecan Sables**

(Recipe source *The Gourmet Cookbook*, published in *Gourmet* November 2002)

### *Ingredients:*

3/4 cup pecans (3 ounces), toasted and cooled, plus about 32 pecan halves (3 ounces)  
2/3 cup plus 2 tablespoons confectioners sugar  
1 1/4 cups all-purpose flour  
1/2 teaspoon salt  
1/4 teaspoon baking powder  
1 stick (1/2 cup) unsalted butter, softened  
1/2 teaspoon vanilla  
1 large egg, separated  
Special equipment: a 2-inch round cookie cutter

### *Directions:*

Preheat oven to 325 degrees. Butter 2 large baking sheets.

In a food processor, pulse toasted pecans with 2 tablespoons confectioners sugar until finely ground. In a separate bowl, whisk together flour, salt, and baking powder.

In the bowl of a stand mixer fitted with the paddle attachment or using a hand mixer, beat together butter, remaining 2/3 cup confectioners sugar and vanilla on high speed until fluffy and lightened in color. This should take about 3 minutes. Add egg yolk and beat well to incorporate. Slowly add flour and pecan mixture on low speed and mix until just combined, about 1 minutes. Dough should be crumbly but hold together when squeezed.

Halve dough and roll out half between 2 sheets of wax paper until 1/4 inch thick, about a 9-inch round. Using a 2-inch cookie cutter, cut out as many rounds as possible. Arrange 2 inches apart on baking sheets, reserving scraps. Roll out and cut remaining dough in same manner. Gather scraps, then re-roll and cut again.

Beat egg white until frothy and brush tops of cookies lightly. Place a pecan half on top of each round and brush pecan lightly with egg white.

Bake cookies for about 15 to 20 minutes, until tops are lightly golden. Cool cookies on sheets on racks 2 minutes, then transfer to racks to cool completely.

Yield: About 32 cookies