



Brown Sugar Pecan Refrigerator Cookies

 Vegetarian

READY IN



90 min.

SERVINGS



36

CALORIES



94 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 cup brown sugar
- ☐ 0.5 cup butter
- ☐ 1 eggs
- ☐ 2 cups flour
- ☐ 1 cup pecans chopped
- ☐ 1 pinch salt
- ☐ 1 teaspoon vanilla extract

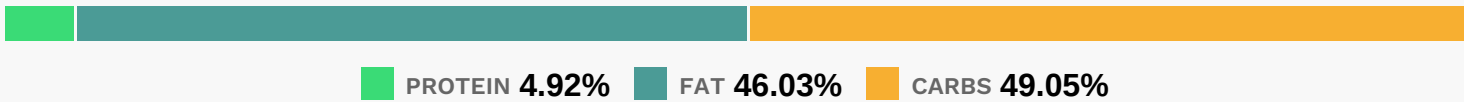
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ wax paper

Directions

- ☐ Beat the brown sugar and butter with an electric mixer in a large bowl until smooth. Beat in the egg and vanilla extract until completely incorporated.
- ☐ Mix the flour, baking powder, and salt together in a separate bowl, then stir the flour mixture into the butter mixture until just incorporated. Fold in the pecans mixing just enough to evenly combine.
- ☐ Roll the dough into a log, and wrap in wax paper. Chill the dough in the refrigerator for at least one hour.
- ☐ Preheat an oven to 350 degrees F (175 degrees C). Slice the dough and arrange the cookies on a baking sheet.
- ☐ Bake in the preheated oven until the edges are golden, about 12 minutes. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:6.31, Glycemic Load:3.9, Inflammation Score:-1, Nutrition Score:2.0726087044763%

Flavonoids

Cyanidin: 0.33mg, Cyanidin: 0.33mg, Cyanidin: 0.33mg, Cyanidin: 0.33mg Delphinidin: 0.22mg, Delphinidin: 0.22mg, Delphinidin: 0.22mg, Delphinidin: 0.22mg Catechin: 0.22mg, Catechin: 0.22mg, Catechin: 0.22mg, Catechin: 0.22mg Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin:

0.17mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg

Nutrients (% of daily need)

Calories: 94.21kcal (4.71%), Fat: 4.92g (7.57%), Saturated Fat: 1.86g (11.6%), Carbohydrates: 11.8g (3.93%), Net Carbohydrates: 11.32g (4.12%), Sugar: 6.09g (6.76%), Cholesterol: 11.33mg (3.78%), Sodium: 48.5mg (2.11%), Alcohol: 0.04g (100%), Alcohol %: 0.23% (100%), Protein: 1.18g (2.37%), Manganese: 0.19mg (9.41%), Vitamin B1: 0.08mg (5.01%), Selenium: 2.95µg (4.21%), Folate: 14.1µg (3.53%), Iron: 0.49mg (2.72%), Vitamin B2: 0.05mg (2.65%), Copper: 0.05mg (2.51%), Phosphorus: 24.18mg (2.42%), Vitamin B3: 0.45mg (2.27%), Calcium: 22.75mg (2.27%), Fiber: 0.48g (1.91%), Vitamin A: 87.08IU (1.74%), Magnesium: 6.02mg (1.51%), Zinc: 0.21mg (1.38%)