

Barbara's Cooking Corner

Barb's Butter "Pecan" Cookies



Over the years Barbara Ganz, Dr. Ganz's wife, has provided the office with a wide variety of treats for patients to enjoy while in the office or on their way home. We are pleased to provide you with some of her recipes.

1 lb butter-softened
1 1/3 cups sugar
1 egg plus 1 egg yolk
2 tsp vanilla
2 tbs grande manier liquor
4 2/3 cups flour
1 tsp baking powder
1/2 tsp salt
pecan halves



Preheat oven to 350. Beat butter and sugar until light and fluffy. Add egg and egg yolk. Add vanilla and liquor. Beat in flour, baking powder and salt. Form dough into small balls and place a pecan half, pressing down to flatten cookie. Bake on parchment lined cookie sheet for about 15-20 min or until a light golden brown.

ENJOY!

For a written copy of this recipe send email directly to drg@ganzdental.com

The Dental Spa at Garden City

Cary H. Ganz DDS PC

400 Garden City Plaza

Garden City, NY 11530

Tel. 516 741.1230

Website: <http://www.ganzdental.com>