

Pecan Sandies

Savannah · 29/09/2024

**Prep Time**

25 mins

Difficult

Medium

Servings

96

Description

Pecan sandies are delicious meltinyourmouth cookies This recipe makes a bunch plenty for sharing and gifting

Ingredients

- - 1 1/2 cups white sugar
- divided - 1 cup butter
- softened - 1 cup vegetable oil - 1 cup confectioners' sugar
- sifted - 2 large eggs - 1 teaspoon vanilla extract - 4 cups all-purpose flour - 1 teaspoon baking soda - 1 teaspoon cream of tartar - 1 teaspoon salt - 2 cups chopped pecans

Instructions

1. Gather all ingredients. Allrecipes/Preethi Venkatram Preheat the oven to 375 degrees F (190 degrees C).
Beat 1 cup white sugar
2. butter
3. oil
4. and confectioners' sugar together in a large bowl with an electric mixer until smooth. Allrecipes/Preethi Venkatram Add eggs
5. one at a time
6. beating well after each addition. Beat in vanilla extract. Allrecipes/Preethi Venkatram Combine flour
7. baking soda
8. cream of tartar
9. and salt in a medium bowl; stir into egg mixture until dough comes together. Mix in pecans.
Allrecipes/Preethi Venkatram Allrecipes/Preethi Venkatram Place remaining 1/2 cup white sugar into a small shallow bowl. Shape dough into 1 inch balls and flatten slightly; roll in sugar to coat evenly.
Allrecipes/Preethi Venkatram Place cookies 2 inches apart onto ungreased cookie sheets. Allrecipes/Preethi Venkatram Bake in the preheated oven until the edges are golden
10. 10 to 12 minutes. Remove cookies to wire racks to cool completely.