

SOPHISTICATED CLASSICS

Bourbon Pecan Shortbread Cookies



INGREDIENTS

¾ cup Granulated Sugar
1 stick Salted Butter, at room temp
¼ tsp salt
1 egg yolk
¼ tsp Jogue Natural Bourbon Whiskey Flavor
1 tsp Jogue Pure Vanilla Extract
1 ¼ cups All-Purpose Flour
1 cup Chopped Pecans, toasted
20 Pecan halves
12 oz. Dark Chocolate Chips
1 egg white, beaten

1 HR
Prep

15 MIN
Bake Time

20 COOKIES
Yield

DIRECTIONS

1. Prepare a cookie sheet by lightly greasing with non-stick spray & set aside.
2. Cream the sugar and butter in a large mixing bowl until light & fluffy. Add the egg yolk, salt, Natural Bourbon Extract, and Pure Vanilla Extract. Beat again until incorporated.
3. Add the flour and toasted chopped pecans to the butter mixture and mix gently until just incorporated.
4. On a floured surface, roll the dough into a 1 ½ inch diameter log. Wrap in plastic wrap and refrigerate for at least 1 hour.
5. Preheat the oven to 325F. Slice the chilled cookie dough into ¼ inch thick slices. Arrange on the prepared cookie sheet, topping each shortbread dough slice with a pecan half. Brush the top of each cookie with the beaten egg.
6. Bake for 14-16 minutes, let cool, drizzle with melted dark chocolate and enjoy!

