



# PEPPER PALACE

## Maple Chipotle Pecan Cookies

- 1 ½ sticks unsalted butter (6 ounces) at room temperature
- 1 ½ cup packed light brown sugar
- 1 egg at room temperature
- ¼ cup maple syrup
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- ½ teaspoon salt
- 1 ½ teaspoon **Pepper Palace Maple-Chipotle Rub**
- 1 cup chopped pecan pieces
- Preheat oven to 375°F

Place butter and sugar in a bowl OR mixer and mix until creamy and smooth. Add egg and maple syrup and vanilla, mix well. Place flour, soda and salt in separate bowl, mix well. Add the butter mixture to the dry ingredients and mix well, making sure to scrape the sides to incorporate all ingredients.

Add the **Maple-Chipotle rub** and mix well.

Drop spoonfuls onto greased cookie sheet or sheet lined with parchment paper about 2-3 inches apart. Press some pecan pieces on top of the cookies.

Bake for 10-12 minutes or until golden brown. Let cool before removing from the cookie sheet.

Makes about 4 dozen cookies

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