



RECIPES: For Cooks who Love to Garden



Pecan Oatmeal Lace Cookies | Makes 24 cookies

I love these cookies because they have a nice crunch, and since they are a little crumbly, they are not the grab and go variety of cookie, but demand that they are to be eaten sitting down with a plate.

Take your time, enjoy them with a pot of tea or bring a plate to a friend. They will transport you back to Grandmothers table. Easy to make and require only a single saucepan, so the clean up time is next to nothing.

- 3/4 cup pecan pieces
- 6 tablespoons (3/4 stick) unsalted butter
- 3/4 cup rolled oats
- 1/2-teaspoon salt
- 3/4-cup sugar
- 1/4 cup unbleached all-purpose flour
- 2 tablespoons milk

Preheat the oven to 325°F.

Line a rimmed baking sheet with parchment paper and spread the pecans evenly on the baking sheet. Toast in the oven for 15 minutes, until fragrant and lightly browned. Remove from the oven. Keep the oven on, and leave the parchment paper on the baking sheet after you spoon off the nuts in the next step.

In a medium saucepan, melt the butter over medium heat. Turn off the heat and stir in the oats, pecans, and salt. Stir and let sit for 10 minutes. With a wooden spoon, stir in the sugar, flour, and milk until combined to form a thick batter.

Scoop out 2 tablespoons at a time and press the batter onto the parchment paper-lined baking sheet. Leave 2 inches between the cookies, since they will expand as they bake. Dip a spatula in water and flatten the cookies. Bake for 20 to 22 minutes, until golden. Remove and let cool on a wire rack.