Maple Pecan Cookies

Servings:
24 Cookies

Prep Time:
15 min.

Cook Time:
10 min.

Ingredients

- 4 oz **Goat Cheese**, softened
- 8 tbsp **Butter**, softened
- 1 1/2 cups **Sugar**
- 1 **Egg**
- 3 tbsp **Maple Syrup, Pure**
- 2 tsp **Vanilla Extract**
- 3 cups **Flour**
- 1 tsp **Baking Powder**
- 1/2 tsp **Baking Soda**
- 1/4 cup **Pecans**, finely chopped
- Maple Glaze: **--**
- 1 cup **Powdered Sugar**
- 3 tbsp **Maple Syrup, Pure**
- 1/4 tsp **Vanilla Extract**
- If Needed: **Splash of Milk**

Method of Preparation

Step 1
Preheat the oven to 350°F. Line a baking sheet with parchment paper or spray with pan spray.

Step 2
Using a hand mixer, combine the goat cheese, butter, and sugar until light and fluffy.

Step 3
Add the egg, maple syrup, and vanilla. Mix until smooth and creamy.

Step 4
In a separate bowl combine the flour, baking powder, baking soda, and pecans.
Gradually mix into the wet ingredients until just combined.

Step 5
Using a cookie scoop, portion the dough and drop onto the baking sheet.
Space each cookie about 2 inches apart from each other.

Bake for 10 minutes. Transfer to a cooling rack to cool entirely.

Step 6
In a small bowl whisk together the maple glaze ingredients.
Add milk to reach a desired consistency.

Step 7
Spread the glaze over the cooled cookies and sprinkle chopped pecans on top.

Let the glaze set before storing, enjoy!

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